



## Chicken and Biscuit Bake

2 cans (10-3/4 ounces) condensed cream of chicken soup, undiluted  
1 1/3 cups mayonnaise  
5 teaspoons Worcestershire sauce  
8 cups cubed cooked chicken  
6 cups chopped broccoli, cooked  
1 large onion, chopped  
2 cup (8 ounces) shredded cheddar cheese  
2 tubes (12 ounces each) refrigerated buttermilk biscuits  
2 eggs  
1/2 cup sour cream  
2 teaspoons celery seed  
3/4 teaspoon salt

1. In a large bowl, combine the soup, mayonnaise and Worcestershire sauce. Stir in the chicken, broccoli and onion. Transfer to greased casserole pan. Sprinkle with cheese.
2. Cover and bake at 375° for 20 minutes.
3. Separate biscuits; cut each in half. Arrange, cut side down, over hot chicken mixture.
4. In a small bowl, combine the remaining ingredients; pour over biscuits.
5. Bake, uncovered, 20 minutes longer or until golden brown.
6. **DOUBLE COVER CASSEROLE WITH ALUMINUM FOIL.**
7. **Tape bottom portion of this page to casserole cover and freeze.**

**DURING TIME OF COVID-19 LOCKDOWN:** Please contact Stuart Scarborough (sscarborough@stjohnsec.org or 410-461-7793, ext. 117) **PRIOR TO MAY 22<sup>nd</sup>** to arrange for a time to drop off your casserole(s) at St. John's, Monday-Friday between 9am and 5pm.

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## ST. JOHN'S EPISCOPAL CHURCH OUTREACH

### Chicken and Biscuit Bake

1. **Completely thaw double covered casseroles before baking.**
2. **Preheat oven to 350 degrees.**
3. **Cook for 30 minutes or until hot throughout.**