

Miami Chicken Casserole

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| 1 lb chicken breasts | ½ cup green peas |
| ½ cup flour | 2 slices Swiss cheese |
| 1 clove garlic | ½ tsp oregano |
| ½ cup fresh mushrooms | dry white wine |
| 2-3 slices of ham | half head of lettuce |

Grind or finely chop the mushrooms. Cut the Swiss cheese into strips. Season the flour with **salt**, **pepper**, and **msg** to taste. Roll the chicken in the flour and lightly brown in oiled frying pan.

Rub the inside of an 8x8 deep covered casserole with **garlic** and then **butter**. Arrange the chicken in the casserole and cover with mushrooms. Layer the ham over the mushrooms and cover with peas. Layer the cheese, and sprinkle the oregano on top.

Pour enough wine into the casserole to barely cover. Cut the lettuce into four large flat wedges and lay on top of the casserole. Cover and bake at 350° for one hour.

Adapted from *Home Cooking with Eddie Doucette* (1954).