

June 16, 1995

### Tarragon Chicken

3 whole chicken breasts (about 1 lb. each), split, or 1 broiler-fryer (3 to 3 1/2 lbs.), cut in pieces

2 medium-size onions, coarsely chopped

1 1/2 teaspoons dry tarragon

1 teaspoon salt

1/4 teaspoon poultry seasoning

1/4 teaspoon pepper

1 can (10 3/4 oz.) condensed cream of chicken soup

1/4 cup milk

1/4 cup sliced or slivered almonds

*Juice of small lemon (optional)*

Arrange chicken, skin side up, in a shallow 3-quart casserole or 9 by 13-inch baking dish. Combine onions, tarragon, salt, poultry seasoning, pepper, soup, and milk; spoon over chicken. At this point, you can cover and refrigerate until next day.

Bake, uncovered, in a 375°F oven for 30 minutes for breasts or 40 minutes for chicken pieces (40 to 55 minutes, if refrigerated). Sprinkle casserole with almonds and bake for 10 more minutes or until meat near bone is no longer pink when slashed. Makes 4 to 6 servings.

From: Sunset Casserole Cook Book, by the editors of Sunset Books and Sunset Magazine, Sunset Publishing Corporation, Menlo Park, California, c1991.

*lemon juice,*

*Can skim oil off the top.*