

## Classy Curry Chicken

Really easy and great for company.

3	Skinless, boneless, chicken breasts
¼ tsp	Pepper
3 Tbsp	Olive oil
1	Bunch asparagus, chopped into 1 inch pieces
10 oz.	Can cream of chicken soup
1/3 cup	Light mayo
1 tsp	Curry powder
1 tsp	Lemon juice
1 cup	Grated cheddar cheese

- Cut chicken into bite-sized pieces and sprinkle with pepper.
- Saute in oil over medium heat until opaque, about 6 minutes, drain.
- Steam asparagus, then drain and arrange in the bottom of a casserole dish coated with cooking spray.
- Place chicken on top.
- Mix together soup, mayo, curry and lemon juice and pour over chicken.
- Sprinkle with cheddar cheese and bake, uncovered, at 350 for 30-35 minutes.

Serve over brown or white rice. Serves 6.

From the kitchen of Martha Newport