Chicken casserole with bacon, mushroom and cheese

Ingredients

chicken &
marinade

3 chicken
breasts (about 2½ pounds)

2 large eggs

1⅓ cup whole
milk

½ tsp table salt

flour mixture

¾ cup
all-purpose flour

2 Tbsp ground
paprika

¼ tsp ground
pepper

¾ tsp table salt

Cream Mixture

26 oz cream of
chicken soup can, family size

¼ cup sour cream

1 cup water

1 tsp table salt

¼ tsp ground
paprika

¼ tsp ground
black pepper

Toppings-

8 oz bacon, ½
pack, cooked

6 oz mushrooms,
sliced and sauteed

6 oz shredded
cheese, four cheese or mozzarella

oil for frying

Instructions :

Cut chicken
breast into medium pieces (About 6-7 pieces per chicken).

Prepare the
marinade. Combine the milk, eggs and salt. Place the chicken
pieces into the
mixture and let marinade 4 hours (or overnight).The longer it
marinades, the
softer the chicken will become.

Combine the
ingredients for the flour mixture; the flour, paprika, pepper
and salt.

Take the chicken
from the marinade and coat generously in the flour mixture.
(Discard of the
marinade.)

Add enough oil
to the skillet to completely cover the bottom of the skillet, turn on med/high
heat. Once the oil is hot, fry 6-8 minutes, until chicken is crispy, turning as
needed. Don't crowd the skillet. (Using two skillets works quicker.)

While chicken is
frying prepare the cream mixture; combine cream of chicken soup, sour cream,
water, salt, paprika and pepper.

Once chicken
cooks, transfer onto a plate lined with paper towel.

Cover the bottom
of a 9″x13″ dish with some of the cream.

Add the chicken
pieces to the casserole dish.

Completely cover
with the remaining cream. (If preparing the night before and will be cooking it
the following day, wait for the chicken to cool before covering with the
cream.)

Add half of the
cheese. Add the cooked bacon and sauteed mushrooms. Sprinkle remaining cheese.

Bake 350° for 30
minutes, covered with foil. Remove foil and continue baking another 15-20
minutes until cheese melts and cream bubbles everywhere.