

John's Chicken and Noodles and Broccoli Stuff.

1 large or 2 small boneless chicken breast (or more or less)
2 cans cream of chicken or cream of mushroom soup
½ bag of noodles
12" dutch oven
1 thingy of broccoli or a bag of the frozen stuff
24 to 30 pieces of charcoal
1 cup shredded cheddar cheese
French onions

Prepare charcoal, about 24 to 30 pieces

Boil the noodles in a pot over the camp fire. You can do that in the dutch oven.
Cook the chunk of chicken, either over an open fire or charcoal. When they're all cooked, cut them in to bite size chunks, about ½ the size of a McDonalds Mystery Meat McNuggets.

Cut the broccoli into small chunks if it's the fresh stuff..

Drain the water off of the noodles, add the chicken chunks, broccoli and the soup.

Agitate well until everything is coated with the soup.

Cook with 8 – 10 charcoals under the dutch oven and 16 – 20 on the top. Cook for about 30 - 45 minutes or until warm through to the center. If some of the noodles on top begin to brown, agitate everything again to redistribute and let that cook for about 10 minutes. When everything is hot, spread the cheese on top and then cover with the French onions. Cook for a few more minutes, until the cheese is melted.

It's really best if you can finish about 15 minutes before eating. Remove most of the heat (leave 3 or 4 charcoals under the dutch and 5 or 6 on top) and just let the flavors from the onions do their work.

If you ain't fortunate enuf to have a dutch oven and you have to cook inside, you can nuke the chicken until it becomes hot. Use a low power setting or a defrost to allow the meat to heat through to the center. Do everything else about the same 'cept don't put charcoal in you oven. Use a 9" X 9" or 8"X10" bowl or pan instead of the dutch oven. Just set your 'lectric or gas oven to 325 and cook for about 30 minutes. That last part, just turn the oven off and leave the bowl in the oven, cover with a lid if you have one that fits.