

## Popover Chicken Tarragon

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- 1 2½- to 3-pound ready-to-cook broiler-fryer chicken, cut up *(or boneless, skinless)*
- 2 tablespoons cooking oil
- 3 eggs
- 1½ cups milk
- 1 tablespoon cooking oil
- 1½ cups all-purpose flour
- ¾ teaspoon salt
- ¾ to 1 teaspoon dried tarragon, crushed
- 1 10¾-ounce can condensed cream of chicken soup
- ½ cup milk
- 1 4-ounce can mushroom stems and pieces, drained
- 2 tablespoons snipped parsley

Brown chicken pieces in the 2 tablespoons hot oil; season with a little salt and pepper. Place chicken pieces in a well-greased 13x9x2-inch baking dish.

In mixing bowl beat eggs; blend in the 1½ cups milk and the 1 tablespoon oil. Stir together flour, salt, and tarragon. Add to egg mixture; beat till smooth. Pour over chicken. Bake, uncovered, at 350° till done, 55 to 60 minutes.

Meanwhile, in saucepan stir together soup, the ½ cup milk, mushrooms, and parsley. Heat through, stirring occasionally. Pass sauce with chicken. Makes 4 servings.

*low-fat or fat-free milk may be used*