2 can Condensed Cream of Mushroom Soup  1/2 can Cold Water  2 can Toasted Chinese Noodles  1 Cup Cashew Nuts  1 Cup Celery - diced  1/2 Cup Onion - finely diced  1/2 Cup Green Peppers - diced  Preheat oven to 350 F (177 C)	
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Empty soup into casserole dish.	
Add cold water and stir until smooth.	
Add chicken, celery, onion, peppers and cashew nuts.	
Add ONE can of noodles. Stir mixture lightly.	
Sprinkle second can of noodles over top of mixture.	
Bake @ 350 F (177 C) uncovered for 1 hour.	