

CREAMY CHICKEN CASSEROLE

Thank you for bringing a casserole to St. Julian's first Supper Club at Foundation Community's Lakeline apartments!!

Please bring the casserole in a disposable pan, cooked, hot and ready to eat!

Arrive at the Learning Center, Lakeline Apartments at 5:45 pm Wednesday, August 31st. Dinner will begin at 6:00!

****More detailed information/directions to come mid-August via email.**

Ingredients:

4 cups uncooked egg noodles
4 cups cubed cooked chicken
1 package (16 ounces) frozen peas and carrots or mixed veggies
2 cups milk
1 cup grated Parmesan cheese, divided
2 cans (10-¾ ounces each) Condensed cream of celery soup, undiluted
2 cans (10-¾ ounces each) Condensed cream of mushroom soup, undiluted
1 cup chopped onion (finely chopped)
2 tablespoons butter, melted
½ teaspoon salt
½ teaspoon pepper

1. Cook noodles according to package directions. Meanwhile, in a large bowl, combine the remaining ingredients and ¾ cup cheese. Drain noodles; add to chicken mixture.
2. Transfer to a greased foil or **disposable** 13 x 9 baking dish. Sprinkle with remaining cheese. Cover and bake at 350 degrees for 30 minutes. Uncover and bake 10-15 minutes longer or until heated through
(Makes about 10 servings)