

Chicken & Broccoli Casserole



PREPARATION TIME
20 minutes



COOKING TIME
20 minutes



PERFECT PARTNER
herbed rolls



Make good use of those leftover pieces of chicken. Shred and freeze chicken to add a quick protein boost to casseroles, egg dishes, savory pies or salads. This saves both time and money.

SHOPPING LIST

- chicken broth • broccoli
- Muenster cheese

ON HAND

- cooked chicken • milk
- butter • egg noodles • onion
- flour • salt • pepper

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INGREDIENTS

- 1 medium onion, chopped
- 3 tablespoons butter or margarine
- 1/4 cup all-purpose flour
- 1 1/2 cups chicken broth
- 3/4 cup milk
- Salt and pepper
- 6 ounces wide egg noodles
- 5 cups shredded cooked chicken (about 1 pound)
- 1 (10-ounce) package frozen chopped broccoli, thawed
- 2 cups shredded Muenster or Cheddar cheese (8 ounces)

SERVES 6

COOKIN'
Express

• Individual mini casseroles are perfect when you want a quick meal just for one. Prepare as recipe directs but use single-serving dishes and reduce baking time to about 15 minutes.

Make Ahead

Prepare the casserole in advance, wrap tightly and freeze for up to 3 months. Defrost in the refrigerator overnight. Bake at 375°F for 30 minutes.

♦ VARIATION

Use your favorite vegetable in this casserole. Try frozen Italian-style mixed vegetables for variety.

- 1** Preheat oven to 400°F. Grease a medium-size casserole dish; set aside. Sauté onion in butter over medium heat for 3 minutes. Mix in flour. Gradually stir in broth, combining well.



- 2** Gradually add milk to saucepan. Cook, stirring continually, until thickened, about 5 minutes. Stir in salt and pepper to taste.

- 3** Bring 2 quarts of water to a boil. Add noodles and cook for 6 minutes. Drain noodles well. Spread noodles in prepared baking dish. Place chicken and broccoli over noodles.



- 4** Pour sauce over chicken and broccoli. Sprinkle cheese over top. Bake for 20 minutes or until cheese melts.