AMISH CHICKEN CASSEROLE

Need a new recipe that's quick and easy? Try this great chicken casserole!

Ingredients:



- 1/2 cup butter
- 1/3 cup all-purpose flour
- 2 cups chicken broth
- 1 cup milk
- 1 teaspoon salt
- 1/2 teaspoon black pepper
- 8 ounces medium egg noodles cooked
- 2 cups shredded rotisserie chicken
- 8 ounces fresh mushrooms sliced
- 1 small onion chopped
- 2 tablespoons fresh parsley chopped
- 1/4 cup grated Parmesan cheese

Directions:

1. Pre-heat oven to 350°F and grease a 9x13-inch baking dish.
2. In a medium sauce pan, make the sauce by melting the butter over medium heat. Whisk in the flour until no lumps remain.
3. Stir in the broth and milk and bring to a boil. Reduce heat and allow to simmer until thickened. Stir in the salt and pepper. Keep warm on low while preparing the rest of the casserole.
4. In a large bowl, add the noodles, chicken, mushrooms, onion, and parsley. Pour in the sauce and stir to coat. Transfer to the baking dish and sprinkle on the cheese.
5. Bake for 25 minutes, until thoroughly heated. Serve immediately.

Check out this week's recipe here:
https://iamhomesteader.com/amish-chicken-casserole/?fbclid=IwAR0wvyJgs8jOx0WXwnPEYekv0U3hx0Pll1266EN0j_WQ97NGvsfFlsa1_jQ