

Betty's Bursting with Flavor Chicken and Noodle Casserole Recipe



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In this video, Betty demonstrates how to make another casserole in her series of casseroles. She has already demonstrated a tuna casserole, a ham casserole, and a roast beef casserole. This is a wonderful and easy chicken noodle casserole!

Ingredients:

6 oz. rotini pasta (or elbow macaroni or shell or bow-tie pasta, etc.)
1/2 medium to large pot of rapidly boiling water that has been salted with 1 tablespoon salt
1 tablespoon butter or margarine (for sauteing carrot and celery)
1/4 cup finely chopped carrot
1/4 cup finely chopped celery
2 tablespoons butter or margarine (for making Velveeta/Parmesan cheese sauce)
1/4 cup flour
2 cups milk
3/4 cup (3 oz.) shredded Velveeta cheese
3/4 cup (3 oz.) shredded Parmesan cheese
1/2 teaspoon salt (for the cheese sauce, if desired)
(2) 5 oz. cans tender-chunk chicken in broth
cooking oil spray

Place 6 oz. rotini pasta in rapidly boiling water that has been salted with 1 tablespoon salt. Cook over low heat for about 5 to 6 minutes, until al dente (chewy, not mushy). While your pasta is cooking, prepare your sauted carrots and celery, and your Velveeta/Parmesan cheese sauce. Melt 1 tablespoon butter in a small skillet and add 1/4 cup chopped carrot and 1/4 cup chopped celery. Saute until the celery is clear and the carrots are softened. While this is cooking, make your cheese sauce: Melt 2 tablespoons butter in a saucepan. Remove from heat and stir in 1/4 cup flour. When completely combined, stir in 2 cups milk, 3/4 cup shredded Velveeta cheese, 3/4 cup Parmesan cheese, and 1/2 teaspoon salt (if desired). Return the sauce mixture to the cook-top, and cook over low heat, stirring constantly, until smooth and bubbly. Now, your pasta, carrots and celery, and cheese sauce mixture should be ready. Drain the pasta through a colander into the sink, and return the pasta back to its original pot. Add in the sauteed carrots and celery, and the Velveeta/Parmesan cheese sauce, and a (2) 3 oz. cans of tender-chunk chicken with broth. Stir completely. Spray a medium to large baking dish with oil spray. Empty your casserole into the baking dish and place it in a 350 degree oven for 30 minutes. This is an interesting and tasty blend that your family will enjoy. Heat some deli French bread, add a green salad, and pass the fresh black pepper mill--what a luscious meal!!!