

Betty's Parmesan Chicken Macaroni Casserole Recipe



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In this video, Betty demonstrates how to make Parmesan Chicken Macaroni Casserole. This is a hearty, economical dish that is easy, tasty, and very popular!

Ingredients:

1 cup mayonnaise
10 $\frac{3}{4}$ -oz. can condensed cream of chicken soup
4-oz. can mushroom stems and pieces, drained
1 $\frac{1}{2}$ cups chopped, cooked white meat chicken. (You may use leftover chicken, or remove meat from a rotisserie chicken, or use canned chunked white meat chicken. You may use dark meat also, if you like.)
2 cups grated Parmesan cheese (from a can)
 $\frac{1}{4}$ cup chopped green bell pepper
 $\frac{1}{4}$ cup chopped pimientos
 $\frac{1}{4}$ cup chopped onion
4 oz. uncooked elbow macaroni
 $\frac{1}{2}$ cup finely crushed Ritz cracker crumbs
cooking oil spray

In a medium to large pot, cook 4 oz. elbow macaroni according to package directions. Drain, and set aside. In a large mixing bowl, combine 1 cup mayonnaise, a 10 $\frac{3}{4}$ -oz. can cream of chicken soup, a 4-oz. can drained mushroom pieces, and 1 $\frac{1}{2}$ cups chopped, cooked white meat chicken. Stir well. Add 2 cups grated Parmesan cheese, $\frac{1}{4}$ cup chopped green pepper, $\frac{1}{4}$ cup chopped pimientos, and $\frac{1}{4}$ cup chopped onion. Stir to combine. Pour mixture into a 13-inch by 9-inch by 2-inch baking dish that has been sprayed with cooking oil spray. Sprinkle $\frac{1}{2}$ cup finely crushed Ritz cracker crumbs evenly over the top. Bake 30 minutes at 375 degrees, or until bubbly and beginning to brown. Serve immediately. My family loves this dish! I hope you will, too! Love, --Betty ☐ ♥