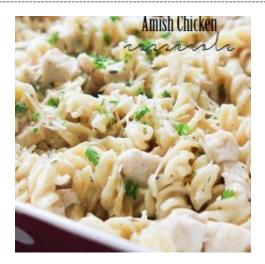
Amish Chicken Casserole

Prep time 15 mins Cook time 20 mins Total time 35 mins

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Serves: 6 Ingredients

- ¼ cup butter
- ¼ cup all-purpose flour
- 2 cups chicken broth
- 1 tsp. dried thyme or 1 Tbsp. fresh thyme, finely chopped
- 1 tsp. kosher salt
- 1 tsp. ground black pepper
- 1 cup milk
- ½ cup shredded Parmesan Cheese
- 8 oz rotini pasta noodles, cooked al dente
- 2 cups diced cooked chicken or you can use a rotisserie chicken



Directions

- 1. Preheat oven to 350 degrees F.
- 2. Spray a 2 quart casserole dish with non-stick cooking spray.
- 3. Melt the butter in large saucepan. Add flour and whisk together for 1 minute.
- 4. Add broth, whisking and allow to come to a boil. Add thyme, salt and pepper as you whisk.
- 5. Bring mixture to a boil and continue to whisk occasionally. Lower the heat and add milk and cheese.
- 6. Cook for 3-5 minutes until sauce is thickened and milk is warmed through.
- 7. Pour sauce over cooked pasta and add diced chicken to the mixture. Stir and pour into the casserole pan.
- 8. Cover and bake for 20-25 minutes.