

# 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.