

Chicken Noodle Casserole

- Prep Time 40 min
- Total Time 1 hr 15 min
- Servings 8

12 oz uncooked wide egg noodles (about 7 cups)

1/4 cup butter

1 cup finely chopped celery

1 cup finely chopped onions

1 cup finely chopped carrots

2 cloves garlic, finely chopped

3 cups Progresso™ chicken broth (from 32-oz carton)

1 teaspoon dried thyme leaves

1/2 teaspoon salt

1/2 teaspoon pepper

1/4 cup Gold Medal™ all-purpose flour

1/4 cup heavy whipping cream

3 cups shredded cooked chicken

1/2 cup Progresso™ Italian style panko crispy bread crumbs

2 tablespoons grated Parmesan cheese

Chopped Italian (flat-leaf) parsley, if desired



1. Heat oven to 350°F. Spray bottom and sides of 13x9-inch (3-quart) glass baking dish with cooking spray. Cook and drain egg noodles as directed on package.
2. In 12-inch nonstick skillet, melt 2 tablespoons of the butter over medium-high heat. Cook celery, onions, carrots and garlic in butter 6 to 7 minutes or until vegetables are tender.
3. Add 2 1/2 cups of the chicken broth, the thyme, salt and pepper to skillet; heat to boiling. In small measuring cup, beat remaining 1/2 cup chicken broth and the flour with whisk. Stir into hot chicken broth mixture in skillet. Simmer and stir 1 to 2 minutes or until mixture thickens slightly. Remove from heat; stir in whipping cream and shredded chicken.
4. Add cooked egg noodles to baking dish; stir in chicken mixture until mixed well. Cover; bake 30 to 35 minutes or until casserole is heated through.
5. Meanwhile, in 8-inch nonstick skillet, melt remaining 2 tablespoons butter over medium heat. Cook bread crumbs in butter 3 to 4 minutes, stirring frequently, until golden brown. Remove from heat; stir in Parmesan cheese. Sprinkle over baked casserole. Garnish with chopped parsley before serving.