



CONVIVIUM  
Urban Farmstead

## THIS CASSEROLE IS FULLY BAKED AND ONLY NEEDS REHEATING

*The recipe is provided below if you would like to recreate the meal.*

### Reheating Instructions:

If reheating the entire casserole, place in the oven at 375 degrees F for 30-35 minutes or until it is 165 degrees in the center.

It can also be portioned out cold and then reheated in the microwave as individual portions.

**DO NOT PUT CASSEROLE PAN IN THE MICROWAVE.**

## Chicken Noodle Casserole

### INGREDIENTS

2 cups pasta (rotini, elbow, etc)	½ tsp. garlic powder
3 cups, cooked, shredded (or cubed) chicken	½ tsp. celery salt
1 cup diced celery	½ tsp. thyme
1 cup diced carrots	½ tsp. salt
½ cup diced onion	¼ tsp. pepper
½ cup sour cream	½ cup cracker crumbs (or bread crumbs)
½ cup flour	
2 cups chicken broth (½ cup reserved)	
¾ cup milk	

### INSTRUCTIONS

1. Preheat the oven to 375 degrees F. Spray a 9x13 casserole pan.
2. Cook the noodles in salted water until al dente, or slightly undercooked. Drain and place on the bottom of the casserole pan. Set aside.
3. Mix garlic powder, celery salt, thyme, salt, and pepper together. Set aside.
4. Whisk flour and milk together in a small bowl until the flour dissolves.
5. In a small saucepan, bring 1 ½ cups chicken broth to a boil. Slowly add flour/milk mixture, followed by the seasoning mix. Continue whisking until the mixture is thickened (1-2 minutes).
6. In the casserole pan, add the chicken, celery, carrots, onion, sour cream, and ½ cup chicken broth. Add the sauce. Stir all together. Add ½ cup cracker or bread crumbs on top.
7. Bake for 25 min. For crispy breadcrumbs, place the casserole under the broiler for a few minutes at the end (optional).
8. Remove from oven and let cool for a couple of minutes before enjoying!

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