

## **Chicken Noodle Casserole**

Ever wonder what to do with that leftover rotisserie or roast chicken? Well, wonder no more! This recipe turns leftovers into a whole new, delicious meal!

Ingredients: (For 4 servings)

2 Tbsp unsalted butter plus more to grease casserole dish

Kosher salt

2 c. uncooked No Yolks egg noodles

1 c. white mushrooms, halved or quartered, depending on size

Freshly ground black pepper

¼ c. all purpose flour

¾ c. frozen pearl onions, thawed

1 small carrot, halved lengthwise and sliced thinly across

1 stalk celery, thinly sliced

2 sprigs fresh thyme

¼ c. dry white wine or vermouth

2 c. chicken broth

½ c. 0.5% milk

1 c. shredded rotisserie chicken, skin and bones discarded

1 Tbsp chopped fresh parsley

½ c. grated Gouda cheese

Preheat oven to 375 degrees Fahrenheit. Butter 1.5 qt. casserole dish

Bring a large pot of salted water to a boil. Add egg noodles and cook until slightly firm, or al dente, about 4-6 minutes. Drain.

In large pot or Dutch Oven melt 1 Tbsp unsalted butter over medium heat. Add mushrooms, cook, stirring, until browned all over, about 3 minutes. Season lightly with kosher salt and a couple of grinds of black pepper. Transfer to a bowl and set aside.

Lower heat to medium and melt remaining 2 Tbsp of butter in pot or Dutch oven. Whisk in flour to form a loose paste, or roux. Stir in onions, carrot celery and thyme. Season lightly with kosher salt and freshly ground black pepper. Cook for approximately 5 minutes to soften and then add wine. Whisk for 30 seconds and then add chicken broth and 0.5% milk. Bring to a boil, reduce heat and simmer for 10 minutes.

Remove thyme sprigs, fold in cooked noodles, mushrooms, chicken and chopped fresh parsley. Season to taste with kosher salt and freshly ground black pepper. Transfer to buttered casserole dish and top with grated Gouda cheese. Bake in preheated oven until bubbly and browned on top, about 35-40 minutes. Let cool for 5-10 minutes before serving.