

## {Chicken Tetrazzini}

*Jolanthe @ No Ordinary Moments*



### Ingredients:

- ~ 1 1/2 boxes {24 oz. total} of vermicelli or thin spaghetti
- ~ 3/4 cup of chicken broth
- ~ 4-6 cups of chopped, cooked chicken {4-6 chicken breasts}
- ~ 1 can cream of mushroom soup {10 3/4 oz.}
- ~ 1 can cream of celery soup {10 3/4 oz.}
- ~ 1 can cream of chicken soup {10 3/4 oz.}
- ~ 1 1/2 cups of sour cream
- ~ 6 oz. can of sliced mushrooms, drained
- ~ 1 cup of shredded Parmesan cheese {4 oz.}
- ~ 1/4 tsp. pepper
- ~ 1/2 tsp. salt
- ~ 2 cups of shredded cheddar {you decide how cheesy you want the top}

### Directions:

1. Cook pasta according to box directions and drain. Put it back in the pot and add chicken broth.
2. Stir cooked chicken with soup mixes, salt, pepper, sour cream, Parmesan cheese and mushrooms. Add pasta mix and mix well together.
3. Split the mixture between two lightly greased 9x13 baking dishes.
4. Sprinkle casseroles evenly with shredded cheddar.
5. Bake at 350 for 30 minutes, or till cheese is melted and sides are bubbly.

Makes 2 9x13 sized dishes.

*Note: If you would like to freeze one of the casseroles, I usually put the 1/2 of the mixture into a gallon size ziploc bag {before adding the cheddar} and then attach the bag of shredded cheddar to the outside of the bag so it is with the casserole when we are ready to use it. To use the frozen casserole, thaw it overnight in the fridge and let stand at room temperature for 30 minutes. Bake as directed.*

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<http://www.noordinarymomentsblog.com/search/label/Recipes>