

Ingredients:

- 2 cans of Cream of Mushroom Soup or homemade Cream of Mushroom Soup (see recipe below)
- 1 1/2 cups milk
- 1/2 cup sour cream (*optional*)
- 2 cups frozen mixed vegetables ...carrots, green beans, corn and peas (I prefer to add peas and corn only)
- 1/2 cups grated Parmesan cheese
- 2 cups of cooked chicken, shredded
- 12 ounces of medium egg noodles, cooked and drained
- 2 sprigs of fresh thyme (*optional*)
- 1/2 teaspoon kosher salt
- 1/4 teaspoon ground black pepper
- 1 cup shredded Cheddar cheese, divided
- 1/2 stick of room temperature butter or cooking spray to prepare casserole dish.



Directions:

Preheat the oven to 375 degrees. Bring a medium pot of generously salted water to a boil. Add the egg noodles and cook until al dente, about 4 minutes and drain. Prepare casserole dish by buttering with room temperature butter or spray with non-stick cooking spray.

In a large bowl mix together the soup, milk, sour cream, frozen vegetables, Parmesan cheese, thyme, salt, pepper and 1/2 cup of the shredded Cheddar cheese. Add the cooked chicken and noodles and fold together. Transfer to the prepared casserole dish.

To freeze the casserole for a later time, wrap tightly in plastic wrap and place into the freezer.

To bake, place the casserole dish in a preheated oven until warm and bubbly. All of the ingredients are thoroughly cooked, so once warm it is ready to eat. Before removing from the oven, remove the plastic wrap and sprinkle the remaining 1/2 cup of shredded Cheddar cheese. Return to oven for 1 – 2 minutes until the cheese melts. Remove from oven and serve warm. Enjoy!

Note: I like my casserole to be creamy, so I bake it wrapped in plastic wrap. Yes....I bake my casserole while it is tightly wrapped in plastic wrap. Plastic wrap will not melt unless your oven is over 500 degrees or you have the broiler element turned on. If you prefer a dry, crispy casserole, bake openly or covered with foil.

Homemade Condensed Cream of Mushroom Soup:

To make homemade Cream of Mushroom Soup first prepare the mushrooms. Melt 3 tablespoons of unsalted butter in a small Dutch oven. Add 1/2 pound sliced mushrooms and cook, stirring occasionally, until tender and browned, about 4 – 5 minutes. After the mushrooms are cooked, add salt and pepper to taste. (Do not salt the mushrooms while they are cooking as the salt will draw out the water from the mushrooms and they will not brown) Remove from pan and set aside.

To make a roux, melt 3 tablespoons of butter in a small pan. When butter is melted, add 3 tablespoons of flour and whisk together over medium-low heat for a minute or two just to get the raw taste out of the flour. While whisking, add 1 cup of chicken broth and 1 cup of milk and continue to cook until thick and smooth. To speed up the process, I sometimes pour the broth and milk into a heat resistant cup and warm in the microwave before adding it to the roux. Once the white sauce is thick and smooth, lower the heat and add the mushrooms.