



CREAMY CHICKEN, POTATO, AND PASTA CASSEROLE

Ingredients

- 12 oz package dry pasta, cooked and drained
- 3 cups cubed, cooked sweet potatoes
- 1 diced green pepper
- 2 cans (12.5 oz each) chunk chicken breast, drained
- 2 cans (10.5 oz) condensed cream of chicken soup
- 1/2 cup milk or chicken broth
- 1 cup grated parmesan cheese
- 1 cup shredded Cheddar cheese, plus more for topping
- 1 cup canned mixed vegetables, drained and rinsed
- 1 teaspoon Salt
- 1/2 teaspoon black pepper
- 1 teaspoon garlic powder
- 1/2 teaspoon onion powder

Preparation Steps

- Preheat oven to 375°F (190°C). Grease a 9x13 inch baking dish.
- Cook pasta and potatoes separately until tender. Drain both and set aside.
- Combine in a large bowl the drained canned chicken, cooked potatoes, cooked pasta, cream of chicken soup, and milk/broth.
- Stir in 1 cup of the shredded Cheddar cheese, 1 cup of parmesan and the mixed vegetables. Season with salt, pepper, onion and garlic powder.
- Transfer the mixture into the prepared baking dish.
- Top with additional shredded Cheddar cheese.
- Bake covered with aluminum foil for about 25 minutes, then uncover and bake for another 10-15 minutes, or until the cheese is golden and bubbly.
- Serve hot and enjoy your easy, hearty meal!