
Chicken Tetrazzini II

The Essential Southern Living Cookbook

Servings: 12

Preparation Time: 20 minutes

Start to Finish Time: 55 minutes

1 package (16 ounce) vermicelli
1/2 cup chicken broth
4 cups cooked chicken, chopped
1 can (10-3/4 ounce) cream of mushroom soup
1 can (10-3/4 ounce) cream of chicken soup
1 can (10-3/4 ounce) cream of celery soup
1 container (8 ounce) sour cream
1 jar (6 ounce) sliced mushrooms, drained
2 ounces (1/2 cup) Parmesan cheese, shredded
1 teaspoon black pepper
1/2 teaspoon table salt
8 ounces (two cups) cheddar cheese, shredded

Cook the vermicelli according to package directions. Drain. Return to the pot and toss with the chicken broth.

Preheat the oven to 350 degrees.

In a large bowl, stir together the chicken, mushroom soup, chicken soup, celery soup, sour cream, mushrooms, Parmesan cheese, salt and pepper. Add the vermicelli. Toss well. Spoon the chicken mixture into two lightly greased 11 x 7-inch casserole dishes. Sprinkle with the cheddar cheese.

Bake, covered, for 30 minutes. Uncover and bake until the cheese is bubbly, 5 minutes more.

(Freeze the unbaked casserole for up to one month, if desired. Thaw the casserole overnight in the refrigerator. Let stand for 30 minutes at room temperature. Bake as directed.)

Chicken

Per Serving (excluding unknown items): 493 Calories; 33g Fat (61.4% calories from fat); 36g Protein; 11g Carbohydrate; trace Dietary Fiber; 130mg Cholesterol; 907mg Sodium. Exchanges: 1/2 Grain(Starch); 5 Lean Meat; 0 Vegetable; 0 Non-Fat Milk; 4 1/2 Fat.