



Chicken and Pasta Casserole with Mixed Vegetables

Jacob · 28/09/2024



Prep Time

1 hr

Difficult

Medium

Servings

6

Description

This chicken pasta casserole recipe is something I dreamt up on my way home from work one night to use the ingredients I had on hand. It's great comfort food for chilly winter evenings.

Ingredients

- 1 cup dry fusilli pasta - 3 tablespoons olive oil - 6 chicken tenderloins
- cut into chunks - 1 tablespoon dried minced onion - 1 tablespoon dried basil - 1 tablespoon dried parsley - garlic powder to taste - salt and pepper to taste - 1 (10.5 ounce) can condensed cream of chicken soup - 1 (10.5 ounce) can condensed cream of mushroom soup - 2 cups frozen mixed vegetables - 1 cup dry bread crumbs - 2 tablespoons grated Parmesan cheese - 2 tablespoons butter
- melted

Instructions

1. Preheat the oven to 400 degrees F (200 degrees C). Lightly grease a medium baking dish. Bring a large pot of lightly salted water to a boil. Cook fusilli in the boiling water
2. stirring occasionally
3. until tender yet firm to the bite
4. about 10 to 12 minutes. Heat oil in a skillet over medium heat. Add chicken; season with minced onion
5. basil
6. parsley
7. garlic powder
8. salt
9. and pepper. Cook and stir until chicken is no longer pink in the center and the juices run clear. Stir in fusilli pasta
10. cream of chicken soup
11. cream of mushroom soup
12. and mixed vegetables. Transfer to the prepared baking dish. Mix bread crumbs
13. Parmesan cheese
14. and butter together in a small bowl; sprinkle evenly over the casserole. Bake in the preheated oven until bubbly and lightly browned
15. 30 minutes. Marisa R. Cook's Note I had a loaf of two-day-old beer bread on hand
16. which is great for the bread crumbs in this recipe because it's crumbly anyway
17. and its sweet flavor is even better when it's buttery and crispy!