

## Chicken Asparagus Casserole

Savannah · 28/09/2024



### Prep Time

1 hr 15 mins

### Difficult

Medium

### Servings

6

### Description

This chicken and asparagus casserole with noodles is great to make in the spring when asparagus first comes in and you can get it fresh Add salsa to the sour cream mixture if you like a spicier dish

### Ingredients

- - 1 (8 ounce) package egg noodles - 1 ? tablespoons olive oil - 1 onion
- chopped - 1 cup chopped
- cooked chicken meat - 1 red bell pepper
- chopped - 2 stalks celery
- chopped - 1 cup chicken stock - 1 ½ cups sour cream - ½ teaspoon dried oregano - 1 pound fresh asparagus
- trimmed and cut into 2-inch pieces - 8 tablespoons grated Parmesan cheese
- divided

### Instructions

1. Gather all ingredients. Preheat the oven to 350 degrees F (175 degrees C). Lightly grease a 1 1/2-quart casserole dish. Dotdash Meredith Food Studios Fill a large pot with lightly salted water and bring to a rapid boil. Cook egg noodles at a boil until almost tender
2. about 5 minutes. Drain well. Heat olive oil in a heavy skillet over medium heat; stir in onion and cook for 4 to 5 minutes
3. stirring frequently. Add cooked chicken
4. red bell pepper
5. celery
6. and chicken stock. Bring to a boil and simmer for 5 minutes. Stir in sour cream and oregano. Dotdash Meredith Food Studios Spread 1/2 of the chicken mixture into the prepared dish; arrange asparagus on top. Spread cooked noodles evenly over asparagus and top with 5 tablespoons of Parmesan cheese. Cover with remaining chicken mixture and sprinkle remaining 3 tablespoons Parmesan cheese on top. Bake in the preheated oven until cheese has melted and top is golden brown
7. about 30 minutes. Dotdash Meredith Food Studios