THE J.M. SMUCKER Co

Creamy Chicken and Vegetable Casserole

Prep Time	Cook Time	Serves	Difficulty
45 mins	40 mins	6	N/A

Ingredients

- **Vegetables and Chicken:**
- 1 tsp (5 mL) butter
- 1 onion, chopped
- 1 clove garlic, chopped
- 2 tbsp (30 mL) fresh thyme, chopped
- 1/2 lb (227 g) mushrooms, sliced
- 1 red pepper, chopped
- 3 cups (750 mL) broccoli, cut in 1” (2.5 cm) pieces
- 14 oz (400 g) green beans, halved
- 7 oz (200 g) cooked chicken breast, diced
- **White Sauce:**
- 1 tbsp (15 mL) butter
- 1 clove garlic, minced
- 1 tbsp (15 mL) **Robin Hood®** Original All Purpose Flour

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- 1/4 tsp (1 mL) nutmeg, optional
- 1 can (354 mL) **Carnation®** Evaporated Milk, 2% or any type
- 1/2 cup (125 mL) shredded mozzarella cheese

Directions

Step 1:

Preheat oven to 400°F (205°C).

Step 3:

Melt butter in large oven proof skillet with lid over medium high heat. Add onions, garlic and thyme and cook until wilted and fragrant, about 2 minutes. Add mushrooms, cooking and stirring until mushrooms release liquid. Add red pepper and broccoli. Stir fry 1-2 minutes. Cover and cook over medium low heat until broccoli is tender crisp (the liquid from mushrooms will create steam, or add 1-2 tbsp (15-30 mL) additional water if necessary). Add green beans, stir, and cover. Cook 2-3 minutes or until green beans are tender crisp. Stir in chicken and cook until chicken is warm. Drain any remaining liquid from pot. Reserve.

Step 5:

Melt butter in small saucepan over medium heat. Add garlic and flour and cook over medium heat about 1 minute. Stir in evaporated milk and nutmeg if using. Bring to a boil over medium heat, whisking constantly. Reduce heat to medium and cook an additional 1-2 minutes, or until thickened. Mix in cheese. Add to vegetable and chicken mixture and stir to coat. Top with additional cheese if desired. Bake in preheated oven until warm and bubbling, about 10 minutes. Serve.

Images

