

Chicken Noodle Casserole

8 servings

12 oz. wide egg noodles, cooked
1 TBS powdered butter
5 TBS flour
1 can evaporated milk
1 (14 oz.) can chicken broth
2 (12.5 oz.) cans chicken
1/4- 1/2 cup freeze dried onion flakes (rehydrated)
(*or 1/2 a small onion, chopped)

1/2 tsp. garlic powder
1/2 tsp. salt (* in place of the salt and pepper I used one tsp. of Good Seasons Dressing mix)
1/4 tsp. pepper
For the bread crumb topping:
1 TBS oil (whichever type you prefer)
1/2 – 1 cup homemade bread crumbs
1- 2 TBS Good Seasons dressing mix (*or Italian seasoning)

Begin by rehydrating the onions. Start the water to boil to cook the egg noodles. In a small bowl combine the flour and butter powder. Mix into this about 1/4 cup of evaporated milk and whisk until smooth. In a large skillet, heat the remaining evaporated milk, onion and garlic powder and stir into this the flour and butter mixture. Add in the can of chicken broth and bring to a low boil until sauce is thickened. Add canned chicken to the sauce followed by the cooked noodles and stir all together. Transfer to a baking dish and top with bread crumb mixture. Bake at 375 for about 15 minutes until bread crumbs are toasted.

MY FOOD STORAGE
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