

Chicken Tetrazzini

Servings: 12-15

INGREDIENTS:

- 1 (16 oz.) package vermicelli
- 1/2 cup chicken broth
- 4 cups chopped cooked chicken breasts
- 1 can cream of mushroom soup
- 1 can cream of chicken soup
- 1 can cream of celery soup
- 1 (8 oz.) carton sour cream
- 1 (6 oz.) mushrooms (jar or fresh)
- 1/2 cup shredded Parmesan cheese
- 1/2 t. salt
- 1 tsp. pepper
- 2 cups (8 oz.) shredded Cheddar cheese

DIRECTIONS:

1. Cook noodles according to package directions to al dente'; drain. Return to pot and toss with chicken broth.
2. Stir together chicken and next 8 ingredients; add vermicelli, and toss well. Spoon mixture into 2 lightly greased 11x7" baking dishes. Sprinkle evenly with cheese.
3. Bake, covered at 350°F for 30 minutes; uncover and bake 5 more minutes or until cheese is melted and bubbly.