



# Chicken Pasta Casserole

A RECIPE FOR ST. JOHN'S FEEDING MINISTRY

## Ingredients

- 1lb of elbow macaroni **cooked for 2-3 minutes less than package recommends (pasta must be undercooked)**
- 3 12.5 oz cans of Chicken Breast in water, undrained. *(Must be canned. Canned chicken is soft and preserved. Our friends at St. John's often do not have access to regular dental care and some cannot chew things well. We need this soft and consistent)*
- 1 10.5oz can of Cream of Mushroom Soup Concentrate + 1 cup of milk
- 1 10.5oz can of Cream of Chicken Soup Concentrate + 1 cup of milk
- 1 16oz bag of frozen mixed vegetables (peas, corn, carrots, green beans, etc.)
- 1 tsp black pepper
- 1 tsp onion powder
- 1/2 tsp salt

## Directions

- Cook the pasta in salted water for 2-3 minutes less than package directs (the pasta will be hard and that is ok!)
- Pour the bag of frozen vegetables into a colander. Drain the pasta over the vegetables and put everything into a disposable tin pan (1/2 sheet sized lasagna pan)
- Pour both soups and milk and mix well (it will be wet).
- Add the chicken, breaking it up into pieces and mixing well
- Add salt, pepper, and onion powder
- Cover and freeze. Deliver to church.