

Chicken Mushroom Casserole



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Serves: 50



Prep & Cook Time: 55 minutes

Ingredients

1 cup (250 ml) olive oil
25 cups (5 lbs) white button mushrooms, sliced
5 white medium sized onions, sliced
30 garlic cloves, minced
22 cups (5 L) béchamel sauce, prepared
5 cups (2 L) chicken stock, low sodium
1 cup (250 ml) grainy mustard
9 lbs (4 kg) Reuven Fully Cooked Natural Proportion Shredded Chicken (Product Code 15807), thawed
32 cups (125 oz) pasta (200 oz cooked)
Parmesan Bread Crumb Topping

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3 1/2 cups (875 ml) parmesan cheese.
5 cups (1250 ml) italian style breadcrumbs
1 1/4 cups (310 ml) melted butter

Preparation Instructions

Assembly: Preheat oven to 400°F (200°C). In a large skillet, heat olive oil over medium heat. Add mushrooms; sauté until browned, 4 to 5 minutes. Add the onion and garlic, stirring continuously for 2 minutes. Add the prepared béchamel sauce, chicken stock and mustard; reduce the sauce over medium heat for 4 minutes. Add pasta, Reuven Fully Cooked Natural Proportion Shredded Chicken and mushroom béchamel to a hotel pan, stir to incorporate. Bake covered for 28 - 30 minutes or until pasta is tender.

Parmesan Bread Crumb Topping: In a medium bowl mix parmesan cheese, bread crumbs and melted butter. Sprinkle evenly over baked pasta mixture. Bake uncovered for 8 - 10 minutes longer or until bread crumbs are golden brown and cheese is melted.

