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# HERE'S CHICKEN NOODLE SOUP REIMAGINED AS A CASSEROLE

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Chicken noodle soup is an iconic comfort food on its own, but try turning it into a casserole for a filling dinner that barely requires any effort. This version from Family Favorite Casserole Recipes (\$14) by Addie Gundry can be on the table in under an hour using simple pantry staples.

You don't have to be under the weather to enjoy chicken noodle soup. After growing up in Minnesota, where the cold always made it chicken noodle soup weather, I carry on the tradition, despite living elsewhere. This version is not only easy to make, it will bring back warm and fuzzy feelings on a cold or dreary day.

### MOM'S CHICKEN NOODLE SOUP CASSEROLE

From Family Favorite Casserole Recipes by Addie Gundry

#### **Ingredients**

- 8 ounces wide egg noodles
- 3 tablespoons unsalted butter
- 1 small onion, chopped
- 3 stalks celery, chopped
- 3 carrots, peeled and chopped
- 3 garlic cloves, minced
- 3 tablespoons all-purpose flour
- 1-1/4 cups whole milk
- 2 teaspoons minced fresh thyme, plus more for garnish
- 1 teaspoon dried basil
- 1 teaspoon kosher salt
- ½ teaspoon freshly ground black pepper
- 2 cups shredded cooked chicken breast meat
- 1-1/2 cups shredded sharp white cheddar cheese



#### **Directions**

Preheat the oven to 425°F and lightly coat a 9 × 9-inch baking dish with cooking spray. Bring a large pot of water to a boil, add the noodles, cook until al dente, drain, and return to the pot. In a large skillet, melt the butter over medium heat. Add the onion, celery, carrots, and garlic and cook until softened. Whisk the flour into the pan with the vegetables. Add the milk slowly, mixing well to combine, until a sauce is created. Add the thyme, basil, salt, and pepper. Stir in the chicken, noodles, and 1 cup of the cheese. Pour the mixture into the baking dish and top with the remaining cheese. Bake for 10 minutes until warmed through and the cheese has melted on top. Serve, garnished with additional sprigs of thyme.

Notes: To cook the chicken, place 2 boneless, skinless chicken breasts on a baking sheet and bake at 350°F for 30 minutes. Remove from the oven and shred.