

Chicken and Broccoli Casserole

Preheat oven – 350 degrees

Yields 6 servings

1/3 cup butter

1 Tbsp. finely chopped onion

6 chicken breast, skinned and boned

1 tsp. lemon juice

3 Tbsp. all-purpose flour

2 cups Chaney's whole milk

½ tsp. basil

½ tsp. salt

¼ tsp. pepper

1 Tbsp. chopped parsley

1 cup grated cheddar cheese

8 oz. wide pasta, cooked and drained

2 tomatoes, sliced

2 cups broccoli, trimmed and blanched

Heat butter in a large fry pan; add onions and chicken breasts; sprinkle with lemon juice. Cook chicken over medium heat 6 minutes, turning once; remove chicken.

Add flour to pan juices; cook and stir 2 minutes; Remove from heat; whisk in milk. Bring sauce to a boil, stirring constantly: cook until thickened. Stir in basil, salt, pepper, parsley and half the cheese.

Place cooked pasta in a buttered baking dish: add half the sauce: arrange tomatoes, broccoli and chicken on top. Cover with remaining sauce; sprinkle with remaining cheese.

Bake 350 oven for 35 minutes