

CHEESY CHICKEN GREEN BEAN CASSEROLE



Prep:
15 min



Cook:
25 min



Serves:
4-6

INGREDIENTS :

- 2 cups cooked chicken, shredded or chopped
- 2 cups green beans (fresh, frozen, or canned)
- 2 cups cooked pasta noodles
- 1 can (10.5 oz) cream of chicken soup
- ½ cup milk
- 1 cup shredded cheddar cheese, divided
- ½ teaspoon garlic powder
- ½ teaspoon onion powder (optional)
- Salt and pepper, to taste
- ½ cup breadcrumbs or crushed crackers (optional topping)

PREPARATION

Prepare chicken: Bake at 400°F for approximately 35–45 minutes, until the internal temperature reaches 165°F. Remove any bones and shred the meat.

Prepare pasta/green beans:

Boil pasta in hot water for 7–9 minutes, removing from heat and strain when the pasta is slightly firm to the bite.

Add a dash of oil to a hot pan, then add green beans. Cook until tender – about 6–8 min.

Mix everything together:

Preheat oven to 375°F. In a large bowl, combine chicken, pasta, green beans, cream of chicken soup, milk, seasonings, and ½ cup shredded cheese. Stir well.

Pour mixture into a greased 9×9-inch baking dish. Sprinkle remaining ½ cup cheese on top.

Bake for 25 min. and serve!



Food Finders
Food Bank, Inc.
fighting hunger, giving hope