

Foster's Body & Paint

305 East Oak Street, Santa Maria, CA 93454

805-922-6191

January, 2013

Chicken Alfredo Biscuit Casserole

Ingredients:

- 1 Tbsp. butter
- 1 can (7.5 oz.) refrigerated buttermilk biscuits
- 2 cups sliced fresh mushrooms
- 1/2 cup chopped onion
- 1 jar (16 oz.) Alfredo pasta sauce
- 1/4 cup milk
- 2 cups chopped cooked chicken
- 2 cups frozen broccoli florets, thawed
- 1/4 tsp. dried basil leaves
- 1 Tbsp. butter, melted
- 1 Tbsp. grated Parmesan cheese



Preparations:

- 1.) Heat oven to 375 degrees. Spray 8-inch square (2 quart) glass baking dish with cooking spray.
- 2.) In 10-inch nonstick skillet, melt 1 Tbsp. butter over medium heat. Cook mushrooms and onions in butter, stirring occasionally, about 5 minutes or until tender. Stir in Alfredo sauce, milk, chicken, broccoli and basil. Cook until mixture is hot and bubbly, stirring constantly. Spoon into baking dish.
- 3.) Separate dough into 10 biscuits. Cut each biscuit in half crosswise. Arrange around edge of baking dish, overlapping slightly. Drizzle biscuits with melted butter; sprinkle with Parmesan cheese.
- 4.) Bake 15 to 20 minutes or until biscuits are golden brown.

Makes 5 servings

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