

Foster's Body & Paint

305 East Oak Street, Santa Maria, CA 93454
805-922-6191

May, 2011

Creamy Chile and Chicken Casserole

Ingredients:

- 3 Tblspn butter, divided
- 2 jalapeno peppers, *seeded & finely chopped
- 2 Tblspn all-purpose flour
- 1/2 cup whipping cream
- 1 cup chicken broth
- 1 cup (4 oz) shredded sharp cheddar cheese
- 1 cup (4 oz) shredded Asiago cheese
- 1 cup sliced mushrooms
- 1 yellow squash, chopped
- 1 red bell pepper, chopped
- 1 stalk celery, chopped
- 12 oz diced cooked chicken
- 1/4 cup chopped green onions
- 1/4 tsp salt
- 1/4 tsp black pepper
- 1/2 cup sliced almonds

Preparations:

- 1.) Preheat oven to 350 degrees. Melt 2 tablespoons butter in medium saucepan over medium heat. Add jalapenos; cook and stir 1 minute. Add flour; stir to make paste. Add cream; stir until thickened. Add broth; stir until smooth. Gradually add cheeses; stir until cheeses are melted.
- 2.) Melt remaining 1 tablespoon butter in large skillet. Add mushrooms, squash, bell pepper and celery. Cook and stir over high heat 3 to 5 minutes or until vegetables are tender. Remove from heat. Stir in chicken, green onions, salt and black pepper. Stir in cheese sauce.
- 3.) Spoon mixture into shallow 2-quart casserole. Sprinkle with almonds. Bake 15 to 20 minutes or until casserole is hot and bubbly.



Makes 6 servings

Find this recipe and many more at Fostersbodyandpaint.com