



Rotisserie Chicken and Noodles

3 cups medium egg noodles (5 oz)	$\frac{1}{4}$ cup lemon juice
2 TBL butter	$\frac{1}{2}$ tsp ground pepper
1 cup celery, chopped	$\frac{1}{4}$ tsp onion powder
1 cup yellow onion, chopped	$\frac{1}{4}$ tsp garlic powder
2 tsp garlic, minced	4 cups rotisserie chicken, shredded
$\frac{3}{4}$ tsp salt	1 (10oz pkg) frozen peas & carrots, thawed
$\frac{1}{4}$ cup all-purpose flour	$\frac{1}{4}$ cup fresh dill, parsley or chives, chopped
$2\frac{1}{2}$ cups reduced-sodium chicken broth	
$\frac{1}{2}$ cup half-and-half	

1. Preheat oven to 350F. Lightly coat casserole pan with cooking spray.
2. Cook noodles in a medium pot of boiling water for 8 min. Drain. Transfer from pot to bowl.
3. Heat butter in a large nonstick skillet over medium heat. Add celery, onion, garlic and salt. Cook until tender & translucent (about 8 min). Stir in flour for about 30sec. Add broth and half-and-half. Cook stirring constantly until liquid thickens (about 4 min). Stir in lemon juice, pepper, onion powder and garlic powder. Remove from heat.
4. Stir in chicken, cooked noodles, thawed peas & carrots and 2 TBL dill, parsley or chives. Transfer to prepared casserole pan.
5. Cover with foil and bake 30 minutes. Uncover. Sprinkle with 2 TBL dill, parsley or chives.
6. **DOUBLE COVER CASSEROLE WITH ALUMINUM FOIL.**
7. Tape bottom portion of this page to casserole cover and freeze.

Please drop off your casserole(s) in the freezer in the All Saints Hall kitchen on Sundays, 8-8:45 am OR 9:50 am-12 pm. Do not deliver during the worship service. If you need to drop off during the week (M-Th, 9am-4pm), please call the office at 410-461-7793 BEFORE MAY 24 to arrange a time. Direct casserole-specific questions to Bonnie Sturm (outreach@stjohnsec.org).

ST. JOHN'S EPISCOPAL CHURCH OUTREACH

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1. Completely thaw double covered casseroles before baking.
2. Preheat oven to 350 degrees.
3. Cook for 30 minutes or until hot throughout.