

Chicken Casserole

2 cups Cream of Chicken soup

½ bag of Pepperidge farms herb seasoning

2 tbsp. grated parmesan cheese

2 tbsp. melted butter

½ cup of Shredded mozzarella cheese

¼ tsp. garlic powder

¼ tsp. pepper

1 cup elbow pasta, cooked and drained

1 pkg. of frozen peas and carrots cooked and drained. I like to use the steamers.

Heat oven to 400 degrees Fahrenheit

Stir the stuffing, parmesan cheese and half a cup of the stuffing mix together.

In a 2 quart baking dish, stir in the soup, mozzarella cheese, garlic powder, pepper. Stir in the pasta, and peas and carrots.

Bake for 25 minutes or until the chicken mixture is hot and bubbly; stir and sprinkle with the stuffing mixture.

Bake an additional 5-10 minutes or until the stuffing is golden brown.