



Food's best friend.

Miss Hélène's Buffalo Chicken Casserole

This recipe and more from misshelenes.ca

Ingredients

Serves 4

- 2 cups pasta of your choice
- one 8-12 oz boneless skinless chicken breast
- 1 1/2 cups shredded mozzarella cheese
- 1/2 cup shredded cheddar cheese
- 1/2 cup sour cream or ranch dressing
- 1/2 cup Miss Hélène's Buffalo Sauce
- 1 1/2 tbsp olive oil
- 250 grams cream cheese (softened)
- Chopped Green onions or chives for garnish (approx 1 tbsp)
- 1/2 tsp salt
- pinch pepper and salt



Instructions

1. Bring a pot of water to a boil. *While waiting proceed to step 2.*
2. Slice in thin slices or cube chicken breast in 3/4 inch cubes.
3. To boiling water add 1/2 tsp salt, 1/2 tbsp olive oil and uncooked pasta. Reduce heat to medium and boil until pasta is al dente. Remove from heat and drain water from pasta. *While pasta is cooking proceed to step 4.*
4. Preheat frying pan on medium-high heat for approx 60 seconds, add 1 tbsp olive oil to pan and reduce to medium heat. Add chicken breast and a pinch of salt and pepper. Stir chicken and continue to fry chicken until cooked through.
5. Preheat oven to 375° F.
6. Soften cream cheese and mix together with 1/2 cup mozzarella cheese, Buffalo sauce and sour cream or ranch dressing. Reserve enough buffalo and ranch/sour cream to drizzle on top before serving (approx 2 tbsp each).
7. Add cooked pasta and chicken, mix well.
8. Spread mixture into an 8"x8" cake pan or small casserole dish either greased well or lined with parchment paper.
9. Sprinkle remaining shredded cheese on top evenly.
10. Bake at 375° F for 20 min.
11. Top with chopped green onions or chives or your choice of garnish, and drizzle with Buffalo and Ranch.

Suggested pairings: Steamed broccoli and soft cooked eggs make nice complimentary sides!