



Chicken Parmesan Casserole*

Yield: 1 8 X 8 casserole, 2 - 4 servings

4 cups shredded cooked chicken

2 cups (16 oz.) marinara sauce

$\frac{1}{2}$ cup of parmesan cheese

1 $\frac{1}{2}$ cup of mozzarella cheese

1 cup bread crumbs or panko

1-2 tablespoons olive oil

Chopped fresh herbs (parsley, basil, oregano) to taste or omit fresh herbs
and use herbed Italian bread crumbs

Salt & pepper

Directions:

Grease 8X8 casserole dish with cooking spray

Layer chicken in bottom

Cover chicken with marinara sauce

Mix the two cheeses and cover the chicken

In a small bowl mix bread crumbs, olive oil, fresh herbs & dash of salt & pepper

Sprinkle seasoned bread crumbs on top.

For home baking, bake for about 20 - 25 minutes or until golden brown and bubbling on the sides.

For ministry: Wrap. label and freeze.

NOTE to Cooks: This recipe is slightly different from the one you may have saved from last February so please use this one. It fits in an 8 X 8 cake pan OR an 8 X 8 3" deep pan. To use a 9 X 13 pan, double the recipe.

Chicken Parmesan Casserole

Directions: Thaw the casserole in the refrigerator overnight.

Preheat oven to 350 degrees and bake for 20-25 minutes or until bubbling on the sides. Cover with foil if top gets too brown in oven.