



Cheesy Chicken Alfredo Casserole

Recipe courtesy of Lori Bayne, MACC's Customer Master Product Owner

- 3 boneless, skinless chicken breasts
- 1/2 to 2/3 cups of Italian salad dressing
- 1-12 oz. package Penne pasta
- 1/4 teaspoon thyme
- 1/2 teaspoon poultry seasoning
- Salt and pepper to taste
- 1 stick of butter
- 2 teaspoons minced garlic
- 4 Tablespoons flour
- 3 cups half and half
- 3 cups milk
- 3 cups Kraft Italian Five Cheese Blend w/cream cheese
- Italian Seasoning to garnish

Place chicken breasts in a plastic ziplock bag to marinate in Italian dressing overnight or at least for three hours in the refrigerator. This will allow the chicken to get tender and be more flavorful.

Sprinkle the marinated chicken breasts with the thyme, poultry seasoning, salt and pepper. Then bake them in a 350 degree oven for 45 minutes to 1 hour, until fully cooked or in a skillet, cook them in 1-2 tablespoons of oil over medium heat. Cook until both sides are done, about 15-20 minutes. Remove and allow them to cool.

While chicken is cooling, cook pasta as directed on package, drain and set aside.

Preheat oven to 350 degrees and start making your sauce. In a separate large skillet, melt the butter and add the garlic, allow to cook for 1-2 minutes.

Using a wire whisk, mix in flour and stir until bubbly. Mix in half and half, and milk, stir to combine. Bring to a boil and then reduce to low heat and simmer for 5 minutes. With your whisk, mix in 1 ½ cups of cheese. Cook an additional 5 minutes until the sauce starts to thicken. Remove sauce from heat.

Spray a 9x13 baking dish with non-stick cooking spray.

Cut your cooked chicken into bite size pieces. You can begin to layer the pasta, chicken and sauce in the baking dish or mix it all together in a large bowl and then transfer it to the 9x13 baking dish. Sprinkle the remaining 1 ½ cups of cheese on top. Bake for 30 minutes or until bubbly and golden brown. Sprinkle with Italian Seasoning before serving.