

Chicken and Broccoli Alfredo Casserole

Ingredients:

8 ounces uncooked rotini pasta (1/2 box)
2 cups broccoli
1 boneless chicken breast
1 Tablespoon oil
15 ounce jar Alfredo sauce
1/2 cup shredded Parmesan cheese
1 1/2 cups mozzarella cheese
1/2 teaspoon garlic powder
1/4 teaspoon dried basil
Salt and pepper to taste
1/2 cup Panko bread crumbs
2 tablespoons butter, melted
1/4 cup shredded Parmesan cheese



Directions:

Day 1:

In a Dutch oven prepare pasta as directed on package. Remove from heat, drain pasta in a colander, and dump pasta in a large bowl.

Cut broccoli into bite-size pieces and place in a microwaveable-safe bowl. Add 2 tablespoons of water and cover the bowl with plastic wrap and vent a corner. Microwave for 3-4 minutes or until it reaches your desired crunchiness. Once the broccoli is finished cooking, place it in the bowl with the pasta.

Cut the chicken breast into bite-size pieces (about 1 inch in size). Heat the oil in a skillet over medium heat and cook chicken in the skillet 20 minutes, or until no longer pink and juices run clear.

Dump the chicken, Alfredo sauce, 1/2 cup Parmesan cheese and all of the mozzarella cheese into the bowl and mix with the pasta and broccoli. Stir in garlic powder, basil, and salt and pepper.

Spray a 9x13" pan with non-stick cooking spray and dump pasta/chicken mixture inside.

In a small bowl, mix the bread crumbs, melted butter, and 1/4 cup Parmesan cheese together. Sprinkle over the top of the casserole. Cover with aluminum foil and refrigerate.

Day 2:

Preheat oven to 350°F.

Bake for 25-30 minutes or until the cheese is melted and the edges are bubbling.