

Tangy Chicken Noodle Bake

Prep Time: 20 minutes Cook Time: 20 mins Makes: 6 servings

Ingredients

- 2/3 c cornflake crumbs
- 2 tbsp melted butter
- 2 c uncooked noodles
- 1 can chopped mushrooms
- 1/2 c flour
- 1 c milk
- 3 chicken bouillon cubes
- 1/2 c sour cream
- 2 c cooked chicken, cubed
- 1/4 c chopped fresh parsley, or 2 tbsp dried parsley



Directions

1. Mix cornflake crumbs with melted butter. Reserve for topping
2. Cook noodles according to package directions. Drain Well Drain mushrooms, reserving liquid. Add enough water to mushroom liquid to measure 2 cups. Set aside.
3. Make the sauce - measure flour & milk into saucepan. Place over low heat, stirring until smooth. Add bouillon cubes. Gradually add the 2 cups of liquid stirring constantly. Increase heat to medium and cook until bubbly & thickened, stirring occasionally. Remove from heat & stir in sour cream.
4. Layer cooked noodles, mushrooms, chicken, sauce, and parsley in an ungreased 2 liter rectangular baking dish. Sprinkle cornflake crumbs evenly over top.
5. Bake at 400 for 20 mins or until heated & sauce is beginning to bubble.