

Yummy Chicken Bake  
Serves 12

In a large pot, cook 1 pound of noodles as directed on package.

Meanwhile, in a large skillet, sauté together, till onion is clear:

- 1 Tbls vegetable oil
- 1 large green (or red is pretty) pepper, chopped
- 1 large onion, chopped
- 4 cloves garlic, bruised and minced

Set aside

In a large bowl, mix until well blended:

- 2 10 ½oz cans cream of chicken soup (or another creamed soup is fine)
- 1 15oz container Ricotta Cheese
- 4 eggs
- 2 cups Cheddar Cheese, shredded
- ½ tsp ground Black Pepper

Add and stir after each addition:

- 1 pound frozen green beans
- 3 cups cooked chicken meat, cubed
- Onion, pepper mixture from above
- Cooked noodles, drained.

Turn out into greased foil pan supported from beneath by cookie sheet or tray, and spread evenly.  
Sprinkle with:

- 2 cups Cheddar Cheese, shredded

Cover casserole with aluminum foil sprayed with cooking spray (to keep from sticking.)

Stick label on top stating name of casserole, date prepared, and your name.

Immediately cool the casserole in refrigerator or freezer.

Only prepared casseroles **at or below 41°F** can be received in the TPC kitchen.

Casserole will be baked on Sunday at 350 degrees for about 1 hour (if thawed) or 2 hours (if frozen), until internal temperature reaches **165°F** and contents are bubbly hot and top is beginning to brown.

*What shall I bring to the Lord, the God of heaven, when I come to worship Him?*

*The Lord has told us what is good. **What he requires of us is this: to do what is just, to show constant love, and to live in humble fellowship with our God. (Micah 6:6 and 8)***

Thank you for caring – and sharing.  
TPC Sunday Community Lunch