

Crazy Good Casserole



This is a creamy, cheesy, yummy casserole that your whole family will enjoy!

This freezes really well and we have been using this recipe as a meal prep for about 10 years now. It always reheats well and we think it tastes even better!

Serves 6 - 8
Prep time: 20 min

Cook time: reheat frozen - 1 min
Total time: 40 min

INGREDIENTS

- 1.25 lbs of boneless skinless chicken breasts (we use organic)
- 6 slices of quality bacon
- 2 (14.5 ounce) cans of cream of chicken soup
- 2 cups of shredded Monterey Jack Cheese
- 1 (16 oz) box dried spiral shaped pasta
- 1 tablespoon garlic powder
- Add salt and pepper to taste

DIRECTIONS

1. Cook the bacon in a large skillet until crispy.
2. While bacon is cooking, cut chicken into bite sized chunks.
3. Set cooked bacon aside for later use.
4. In the same pan, cook chicken in bacon drippings.
5. Add garlic powder, and salt and pepper to taste.
6. While chicken is cooking, prepare pasta according to directions.
7. Spray a 9 x 13 pan with non-stick cooking spray.
8. Preheat oven to 400° F.
9. Drain pasta, return to pot.
10. Add chicken, both cans of cream of chicken soup, and 1 cup of Monterrey Jack cheese.
11. Stir to mix well.
12. Pour into prepared baking pan.
13. Top with crumbled bacon and remaining Monterrey Jack cheese.
14. Bake at 400° F for about 20 minutes, just until cheese is melted and beginning to brown on top.