

# CHICKEN TETRAZZINI



**Serves:**  
10



**Prep Time:**  
20 mins



**Cook Time:**  
50 min



## INGREDIENTS

|   |            |
|---|------------|
| (220 g) packages Marc Angelo Original Chicken Breast Portions | 2          |
| vegetable oil   | 2 tbsp     |
| mushrooms, sliced   | 1 lb       |
| large onions, red or green peppers, chopped                   | 2 each     |
| celery stalks, sliced   | 2          |
| fettuccini, cooked & drained                                  | 1 lb       |
| condensed cream of mushroom soup                              | 2 cans     |
| sour cream  | 1 1/4 cups |
| chopped fresh basil   | 1/4 cup    |
| grated Parmesan cheese  | 1/4 cup    |
| shredded mozzarella cheese, optional                          | 1 cup      |

## TIPS

- Use your favourite flavours of Marc Angelo Chicken Breast. The Sweet BBQ is also delicious.
- Replace chicken with Marc Angelo Honey Dijon Pork Loin Centre Steaks.
- Prepare casserole ahead. Refrigerate until ready to bake.
- Use corn or rice pasta and gluten-free soup for a gluten-free meal.

## COOKING INSTRUCTIONS

- Preheat oven to 350° F (180° C).
- Cut chicken into chunks. Sauté in oil in large frying pan over medium-high heat about 5 minutes or until no longer pink. Remove from pan and set aside.
- Add mushrooms, onions, peppers, and celery to pan. Sauté about 10 minutes or until tender.
- In large bowl combine pasta, soup, sour cream, basil, salt and pepper. Stir in chicken and vegetables. Mix well. Turn into a greased 13" x 9" (33 cm x 23 m) baking dish. Sprinkle with Parmesan cheese.
- Bake for 30 minutes or until heated through. Sprinkle mozzarella on top if using and bake 10 minutes longer.