

Chicken Casserole

- 4-5 carrots, sliced (I usually use 6-8)
- 4 c. cooked chicken breasts (just trim and cube skinless-boneless chicken breasts, cover with water, and put on the stove to cook on medium heat)
- ¼ c. butter
- ¼ c. flour
- 10.5 oz. chicken broth
- 8 oz. shredded cheddar cheese
- 1 2-oz. jar chopped pimientos, optional (VERY optional: I've NEVER used pimientos in this recipe! I think my family would disown me!)
- ¼ c. butter
- 8 oz. pkg. herb-seasoned stuffing (like Pepperidge Farm. You can also toast bread and whirl it in the food processor to make your own crumbs.

Cook carrots in salted water until tender (about 15 minutes). Drain. (I do this in a microwave-safe bowl in the microwave.)

Melt butter in a 1 ½-2-qt. pot and add flour, stirring with a whisk. Keep heat on medium or below. Continue whisking and add chicken broth, a little at a time (this will help prevent lumps). When thickened and fully incorporated (that means that the broth is fully mixed with the flour mixture), turn heat off, and add cheese. Remove from stove, stir till cheese is melted, and pour over chicken and carrots. Mix together and pour into a casserole dish.

Melt butter and stir in herb stuffing. Put this on top of the chicken/carrots/cheese sauce mixture, and bake 30 minutes at 375 degrees, or until bubbly, and browning on top.

Serve with green peas and a salad.