



CONVIVIVUM
URBAN FARMSTEAD

THIS CASSEROLE IS FULLY BAKED AND ONLY NEEDS REHEATING

The recipe is provided below if you would like to recreate the meal.

Reheating Instructions:

If reheating the entire casserole, place in the oven at 325 degrees F for 20 to 25 minutes or until it is hot all the way through.

It can also be portioned out cold and then reheated in the microwave as individual portions.

DO NOT PUT CASSEROLE PAN IN THE MICROWAVE.

Chicken Parmesan Casserole

¾ pound chicken, cut into bite sized pieces
1 tablespoon Italian seasoning
1 teaspoon salt
½ teaspoon pepper
½ teaspoon garlic powder
3 cups marinara
3 cups dry rotini pasta
2 cups chicken broth
½ cup chopped green bell pepper
½ cup chopped zucchini
¼ cup shredded Parmesan
1 cup shredded mozzarella
¾ cup panko breadcrumbs
Chopped fresh basil for garnish (optional)

INSTRUCTIONS

1. Preheat the oven to 425 F. Spray a large casserole dish (9x13 inch) with nonstick cooking spray.
2. Toss the chicken with the Italian seasoning, salt, pepper, and garlic powder. Set off to the side.
3. Add the marinara, pasta, veggies and broth to the casserole dish. Stir to combine before adding the chicken in an even layer on the top.
4. Cover with aluminum foil and bake for 40 minutes.
5. Uncover and sprinkle with the Parmesan, Mozzarella and the breadcrumbs. Bake for 10 to 12 minutes or until the cheese has melted, the breadcrumbs are golden and sauce is bubbling.
6. Let rest for 5 minutes before serving with fresh basil. Enjoy!

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