



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 350 degrees F for 30 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.

Buffalo Chicken Pasta Casserole

**Ingredients subject to change based on availability.*

2 cups chicken, cut into bite sized pieces
2 cups dry elbow macaroni pasta
2 cups water
1 cup diced carrots
1/2 cup diced onion
1/2 cup diced celery
3/4 cup ranch dressing
3/4 cup mayo
3 T. Louisiana-style hot sauce (Red Hot)
3/4 cup shredded cheddar cheese
3/4 cup shredded mozzarella cheese
1/2 tsp. garlic powder
salt and pepper, to taste

INSTRUCTIONS

1. Preheat the oven to 350 F. Spray a large casserole dish (9x13 inch) with nonstick cooking spray.
2. Put the chicken, pasta, water, carrots, celery, onion, and cheese in the casserole dish.
3. Season with the garlic powder, salt, and pepper.
4. In a bowl, mix the ranch dressing, mayo, and hot sauce together. Add to the casserole dish and stir all ingredients together. Mix well.
5. Cover with aluminum foil and bake for 1 hour.
6. Let sit for 5-10 minutes. Enjoy!

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