

BROCCOLI CHICKEN CHEDDAR CASSEROLE (Soups & Salads, Easy Entertaining)

- 1 package Halladay's Harvest Barn Broccoli Cheddar Soup
- 3 cups water
- 1 cup half and half
- 2 Tbsp butter
- ½ cup grated Parmesan cheese
- 1 Tbsp Halladay's Harvest Barn Classic Alfredo Seasoning
- Salt & pepper to taste
- 12 oz. pasta shells or pasta of choice
- 2 cups fresh broccoli
- 2 cups cooked chicken breast
- 1 ½ cups grated cheddar cheese

Prepare Soup according to package directions. When done add in the butter, Parmesan cheese and Seafood Alfredo seasoning. Salt and Pepper to taste. Meanwhile, cook pasta in boiling salted water al dente. During the last 10 seconds, add in broccoli to blanch. Drain. Be sure you do not overcook the pasta as it will continue cooking in the oven.

Put pasta and broccoli in a 9" by 12" greased baking dish. Sprinkle in Chicken. Pour prepared Broccoli Cheddar soup from first step over the top and gently combine ingredients. Top with cheddar cheese and bake at 350°F about 20 minutes.