

Leftover Chicken & Potato Casserole

Ingredients

3 tablespoons butter

8 ounces mushrooms (sliced)

1 cup onions (chopped)

2 tablespoons all-purpose flour

1 cup milk (or half-and-half)

Kosher salt

Freshly ground black

2 cups diced chicken (cooked)

2 cups diced potatoes (cooked)

Optional: 1 cup soft bread crumbs

Optional: 2 tablespoons melted butter

Optional: 1 cup cheddar cheese (or Monterey Jack cheese, shredded)

01 Gather the ingredients.

02 Heat the oven to 350F/180C/Gas 4.

03 Lightly butter a 1 1/2-quart baking dish.

04 Heat butter in a large, heavy skillet or sauté pan over medium heat.

05 Add the mushrooms and onions and cook until tender and lightly browned, about 8 minutes.

06 Stir the flour into the pan. Cook, stirring, for 1 to 2 minutes.

07 Gradually add the milk or half-and-half, stirring, and cooking until thickened. Add salt and pepper, to taste.

08 In the prepared baking dish, combine chicken, potatoes, and mushroom sauce mixture.

09 Toss the bread crumbs with melted butter until well coated.

10 Top with the buttered bread crumbs or sprinkle with shredded cheese.

11 Bake for 25 to 30 minutes, or until hot and bubbly.