



## **French Onion Casserole**

### **INGREDIENTS:**

- 1-16 oz. pkg Egg Noodles**
- 8 oz. Colby Jack Cheese**
- 2 cups Chicken Broth**
- 1 – 6 oz. can of French’s Crispy Fried Onions**
- 1 – 2.8 oz. can of French’s Crispy Fried Onions**
- 3 Chicken Breasts – boiled and deboned (or 3 leg quarters)**
- 1 large container of French Onion Dip**
- 2 cans cream of chicken soup**

### **INSTRUCTIONS:**

**Preheat oven to 350 degrees. Cook noodles and drain. Pour noodles in large mixing bowl. Add 4 oz. of the cheese, 2 cups chicken broth, 1- 6 oz. can French’s Crispy Fried Onions, boiled and deboned chicken, large container of French Onion Dip, and 2 cans of cream of chicken soup. Stir until thoroughly mixed. Pour into a 9” x 13” pan. Pour remaining 4 oz. cheese on top of mixture. Pour the small can of French’s Crispy Fried Onions over the cheese and place in oven. Bake for 20 – 25 minutes.**