

# March Madness Monster Mash



Serves 4

1 medium onion, diced

1/2t butter

1 pound chicken breast,  
cooked, diced into small  
pieces

1 ~ 10 34oz can Cream of  
Chicken soup

1/2c milk

1c green beans, frozen

1c corn, frozen

1c carrots, diced into small  
pieces

1/4c celery, diced into  
small pieces

1/4t black pepper

2 large potatoes, peeled  
and quartered

1/4c milk

1/4c sour cream

1 egg, beaten

1c Cheddar cheese, sharp,  
grated

Preheat oven to 350. Cook potatoes until fork tender. Mash, adding milk, sour cream and egg. Set aside.

Sauté onion in butter. Add diced cooked chicken and cook 1~2 minutes. Remove from heat and place in large bowl.

Mix milk and Cream of Chicken soup together and add with green beans, corn, carrots, celery and black pepper into chicken mixture. Mix well.

Place chicken mixture in bottom of baking dish sprayed with non~stick cooking spray. Top with mashed potato mixture. Top with grated Cheddar Cheese.

Bake, uncovered, for 35~45 minutes or until casserole is hot and bubbly. Cover with foil if necessary.

## Prepare Ahead Tip

Prepare casserole but do not bake. Cover with double heavy~duty foil and freeze. Remove from freezer and place in refrigerator day before consumption. Bake as directed.