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Drain the noodles and place them in a buttered casserole dish. In a separate pan, saute the mushrooms in 2 tablespoons of butter or oil. Combine butter powder, flour and water with the mushrooms. Cook until it forms a thick paste. Combine the water, powdered milk and bouillon together and add to the mushroom paste. Add cooked chicken TVP and stir until thickened. Pour the sauce over the noodles and sprinkle it with the cheese blend. Bake at 350°F for 15 minutes or until it bubbles.