

Cozy Chicken Noodle and Vegetable Bake with Parmesan

Parmesan Chicken Noodle Zucchini and Broccoli Casserole



OVEN
350°F

TIME
30 min

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INGREDIENTS

- 6 cups zucchini, sliced
- 1 cup onion, chopped
- 1 cup carrots, shredded
- 8 oz egg noodles, cooked and drained
- 1 cup cooked chicken, shredded or diced
- 1 cup broccoli florets
- 1 cup sour cream
- 1 (10.5 oz) can cream of chicken soup
- 1 (6 oz) box chicken-flavored stuffing mix
- 1/2 cup butter, softened
- 1 cup grated Parmesan cheese
- Salt and black pepper, to taste
- 1/4 tsp garlic powder or Italian seasoning (optional)

DIRECTIONS

- Step 1: Preheat the Oven: Preheat your oven to 350°F (175°C) and grease a 9x13-inch baking dish.
- Step 2: Combine the Vegetables and Chicken: In a large bowl combine:
 - Zucchini
 - Onion
 - Shredded carrots
 - Broccoli florets
 - Cooked chicken
- Mix until evenly distributed.
- Step 3: Add Noodles and Sauce: Add:
 - Cooked egg noodles
 - Sour cream
 - Cream of chicken soup
 - Optional garlic powder or : Italian seasoning
- Stir everything together until well combined. Season with salt and pepper.
- Step 4: Transfer to Baking Dish: Spread the mixture evenly in the prepared baking dish.
- Step 5: Prepare the Topping: In a small bowl, mix the softened butter with the stuffing mix until crumbly.
- Sprinkle this mixture evenly over the casserole.
- Step 6: Add Parmesan: Top with grated Parmesan cheese.
- Step 7: Bake Covered: Cover with foil and bake for 25-30 minutes.
- Step 8: Finish Baking: Remove the foil and bake another 10-15 minutes until the topping is golden and bubbly.

21. Step 9: Rest and Serve: Allow the casserole to rest for a few minutes before serving.

SWAPS & NOTES

and Substitutions This recipe is flexible and easy to adjust.

Chicken Rotisserie chicken works perfectly Leftover roasted chicken is also great Vegetables You can substitute or add: Cauliflower Green beans Peas Spinach Soup Base Cream of mushroom soup can replace cream of chicken if desired.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/cozy-chicken-noodle-and-vegetable-bake-with-parmesan/>