

From Real Estate to Recipes!

JANUARY FEATURE RECIPE

Tina's Chicken Cobbler Casserole

(Great hot dish for those cold winter nights!)

Ingredients:

6 Tablespoons melted butter, divided
4 cups cubed sourdough rolls or bread
1/3 cup grated Parmesan cheese
2 Tablespoons chopped fresh parsley
2 medium sized sweet onions, sliced
1 (8-ounce) package sliced fresh mushrooms
1 cup white wine
1 (10 3/4-ounce) can cream of mushroom soup
1/2 cup drained & chopped jarred roasted red bell peppers
2 1/2 cups shredded cooked chicken



Directions:

1. Toss 4 Tablespoons melted butter with next 3 ingredients; set aside.
2. Sauté onions in remaining 2 Tablespoons of butter in a large skillet over medium-high heat 15 minutes or until golden brown. Add mushrooms, and sauté 5 minutes.
3. Stir in wine and next 3 ingredients; cook, stirring constantly, 5 minutes or until bubbly. Spoon mixture into a lightly greased 9-inch square baking dish; top evenly with bread mixture.
4. Bake at 400° for 15 minutes or until golden brown.