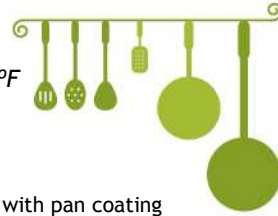


Chickatini

This recipe makes approximately 12 servings. Preheat oven 350°F



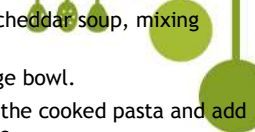
INGREDIENTS

4 cups Cooked Chicken,
diced
4 ½ cups Rotini Pasta
1/2 cup Margarine
4 ½ cups Milk, warmed
2 cups Pepperjack
Cheese, Shredded
2 cups Cheddar Cheese,
Shredded
1/2 cup Flour
2 ½ cups Broccoli & Cheddar
Soup, thawed
Salt & Pepper to taste



DIRECTIONS

1. Spray a 9" x 13" baking pan with pan coating
2. Heat 3 quarts of water to a rolling boil.
3. Slowly add rotini pasta. Stir constantly, until water boils again. Cook for 6 - 8 min. Do not overcook.
4. While the pasta is cooking, prepare the cheese sauce.
5. Melt margarine in a large saucepan over medium heat; add the flour and whisk to combine. Cook for 1 minute, stirring.
6. Add the warmed milk & salt & papper, whisking to combine.
7. Bring the mixture to a full boil, then reduce the heat to low.
8. Slowly add all of the pepperjack cheese and ½ of the cheddar cheese, stirring to incorporate.

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9. Add the thawed broccoli & cheddar soup, mixing thoroughly.
 10. Drain pasta & place in a large bowl.
 11. Pour the cheese sauce over the cooked pasta and add the chicken. Stir to combine.
 12. Transfer to the 9" x 13" pan and sprinkle with the remaining cheddar cheese.
 13. Cook in oven at 350°F for 20 minutes or until it reaches 165 °F for at least 15 seconds.

