

CHICKEN NOODLE CASSEROLE

Gratin de Pâtes au Poulet, Jambon, Champignons et Sauce Béchamel

16 oz (about 1 1/2 cups) assorted mushrooms, wiped clean, sliced
sunflower oil, as needed
4 tablespoons butter, plus more as needed
4 tablespoons flour
2 cups milk
2 cups light chicken stock
1 cup water
1 can (10 3/4 oz) condensed cream of chicken and mushroom soup
1/4 teaspoon white pepper
salt, to taste
a pinch of nutmeg
1 rotisserie chicken, bones and skin removed, shredded or cubed
8 oz smoked ham (Jambon or Black Forest), sliced or cubed
16 oz Tagliatelle pasta, or egg noodles
breadcrumbs
2 1/2 cups grated Gruyère cheese

Sauté mushrooms in a bit of butter and oil until golden; set aside.

Melt 4 tablespoons butter in a saucepan over medium heat, add flour and cook as you stir until roux is slightly golden (do not burn or brown). Remove from heat. Whisk in milk, stock and water making sure to get rid of any lumps. Return to heat. Mix in condensed soup, pepper, salt and nutmeg. Cook about 10 minutes until sauce is thickened.

Meanwhile, cook pasta in salted and oiled water until almost al-dente; drain.

When sauce béchamel is ready, add chicken, ham and sautéed mushrooms. Cook for another 10 minutes; stirring occasionally. Add pasta and adjust salt.

Preheat oven to 400F. Grease a 9"x13" casserole dish and cover bottom lightly with breadcrumbs.

Transfer pasta into dish and spread evenly using a spatula. Cover with parchment paper, then with foil. Place on a baking sheet pan and bake for 20 minutes until bubbly. Remove foil and parchment, sprinkle Gruyère cheese over top and bake uncovered until cheese is gooey and slightly golden. Set aside for 10-to-15 minutes and serve.