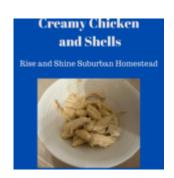
Creamy Chicken and Shells

Creamy Chicken and Shells



An old family favorite!

- 10 oz shell macaroni
- 2 Tbsp butter
- 2 Tbsp chopped onion
- 1/4 cup flour
- 1 1/2 cups milk
- 1/2 cup sour cream
- 1 oz fresh grated parmesan cheese
- 32 oz chicken broth
- 2 cups shredded cooked chicken
- 1. Cook shells in chicken broth until broth is almost completely absorbed or until pasta is tender
- 2. Sauté onion in butter and cook until softened
- 3. Blend in flour. Stir in milk. Cook and stir until smooth and thickened
- 4. Add cheese and sour cream.
- 5. Transfer shells from any remaining broth wit slotted spoon into sauce. Add chicken in. Stir together over low

heat a few minutes. If sauce is too thick, add in some of the extra broth if you have any left.

Main Course Chicken, pasta