

Chicken and Cheddar Casserole With Macaroni

Ingredients:

- 8 ounces macaroni, about 1 3/4 cups
- 1 can (10 1/2 ounces) cream of chicken soup or cream of chicken soup with herbs
- 1 cup milk
- 2 to 3 cups diced cooked chicken
- 1 jar (2 or 4 ounce size) diced pimientos, drained
- 2 cups frozen peas and carrots, cooked just until tender
- 1/2 teaspoon salt, or to taste
- 1/8 teaspoon black pepper
- 8 ounces shredded sharp Cheddar cheese, or mild
- 1 cup French-fried onion rings

Preparation:

Lightly grease a 2 1/2 to 3-quart casserole. Heat oven to 350°.

Cook macaroni following package directions; drain and rinse with hot water.

In a large bowl, mix the soup with milk; stir in the diced chicken, pimientos, peas and carrots, salt and pepper, and cheese. Stir in the cooked drained macaroni until well blended. Spoon the macaroni mixture into the prepared baking dish. Sprinkle onion rings over the top. Bake for 30 minutes, or until hot and bubbly.

Serves 4 to 6.