

*Jane had this Christmas Eve.*

*Serves*  
**5**



**AUNT JANES -TORTILLINI CHEESE AND CHICKEN  
CASSEROLE**

**8OZ. CHEESE FILLED TORTILLINI, (I USE 12 OZ)**

**¼ CUP OLEO**

**10 OZ OR 4 CUPS SHREDDED MONTERAY JACK CHEESE**

**4 TO 5 CHICKEN BREASTS, CUBED**

**¾ CUP CHOPPED ONION**

**1 T. CHICKEN BOUILLON**

**8 OZ CHICKEN BROTH**

**4 OZ CAN MUSHROOMS**

**½ CUP SOUR CREAM**

**COOK TORTILLINI 5 MIN. LESS THAN THE PACKAGE SAYS.  
DRAIN AND PUT IN A 9 BY 13 PAN TO COOL.**

**PUT 1/2 THE CHEESE ON TOP**

**FLOUR CHICKEN AND <sup>brown</sup> ~~put~~ IT IN THE BUTTER OR OLEO**

**LAYER COOLED CHICKEN ON CHEESE**

**IN SAUCEPAN THAT COOKED CHICKEN SAUTE ONION AND  
ADD BOULION, BROTH AND MUSHROOMS. BRING TO A BOIL  
THEN SIMMER 5 MINUTES. COOL. ADD REST OF CHEESE  
AND SOUR CREAM. POUR OVER CHICKEN.**

**COVER WITH FOIL AND BAKE AT 300 DEGREES FOR 45  
MINUTES**

*Merry Christmas  
Sally D.*

*\* Follow the  
recipe - If  
overstuffed won't  
heat through.  
Don't add that  
more cheese*