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Groundskeeper's Mystery Casserole

Who knows what our favorite half-giant's casserole was actually made of—last time I checked, cows don't have talons, they have hooves! This talonless recipe is hearty, filling, and perfect for a satisfying dinner on a brisk fall day.

Yield: 6 servings Cook time: 1 hour

2 tablespoons plus 1 teaspoon kosher salt

1 (12-ounce) package wide egg noodles

2 tablespoons olive oil, divided

½ large onion, diced

2 stalks celery, thinly sliced

1 large carrot, diced

2 cloves garlic, minced

1 pound button mushrooms, thinly sliced

2 tablespoons chopped fresh parsley

½ teaspoon pepper

6 tablespoons unsalted butter, divided, plus more for greasing

4 tablespoons flour

2½ cups whole milk

½ cup sour cream

1 pound cooked chicken, shredded or diced

½ cup bread crumbs

1/4 cup shredded Parmesan cheese

- 1. Preheat the oven to 350°F and grease a 9 x 13-inch casserole pan with butter.
- 2. Bring a large pot of water to a boil. Add 2 tablespoons of salt.
- 3. Add the egg noodles and cook for 5 minutes. The noodles will not be completely cooked through, but that's okay.
- 4. Strain the noodles, toss with 1 tablespoon of olive oil, and set aside.
- 5. In a large sauté pan, heat the remaining tablespoon of olive oil over medium heat.
- 6. Add the onion, celery, carrot, and garlic to the pan.
- 7. Cook for 5 minutes, until the vegetables are just starting to soften.
- 8. Add the mushrooms to the pan and cook for an additional 5 minutes.
- 9. Add the parsley to the pan and season with the remaining salt and the pepper.
- 10. Remove from the heat and place the mixture in a bowl to cool.
- 11. Return the pan to the stove and over medium heat, melt 4 tablespoons of butter.
- 12. Once melted, whisk in the flour. This will create a thick paste. Cook this paste for 5 minutes, whisking constantly.

- 13. Slowly drizzle in the milk, whisking to avoid clumps. Continue to cook the sauce until thickened.
- 14. Whisk in the sour cream to combine, and remove from the heat.
- 15. Toss the noodles, chicken, and vegetable mixture in the sauce.
- 16. Add this mixture to the 9 x 13-inch pan.
- 17. Sprinkle the bread crumbs and Parmesan cheese over the top.
- 18. Dot the top of the casserole with small pieces of the remaining butter.
- 19. Bake for 20 to 25 minutes until the breadcrumbs are golden and the cheese is melted.
- 20. Let cool for 10 minutes before serving.