

Chicken Parmesan Casserole

2 heaping cups rotini pasta
2 boneless skinless chicken breast, cubed
salt and pepper to taste
1 (24oz) jar favorite tomato pasta sauce
2 cups mozzarella, shredded
1/2 cup panko bread crumbs
1 Tbl unsalted butter
1/4 tsp garlic salt (or to taste)

Boil pasta according to package directions

In a large pan cook chicken with salt and pepper until no longer pink

Add jar of tomato pasta sauce

In an 8x8 baking dish layer half the noodles with half the sauce/chicken and half the cheese

Then pour in remaining pasta, remaining sauce/chicken, and cheese

In a small bowl melt butter in the microwave for approximately 30 seconds and slightly cool

Add bread crumbs into zipper plastic bag

Add garlic salt to crumbs

Pour in butter and zip the bag shut

Shake and massage the bag until crumbs are coated

Spread crumbs evenly over cheese on top

Bake at 350°F for 20-30 minutes or until cheese is melted and crumbs start to brown

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