

Creamy Italian Bake

1/2 cup whipping cream or half & half

16 oz. can tomato sauce

1 tsp. Italian seasoning

1/4 tsp. salt

1/3 cup halved pepperoni slices (half of a 3.5 oz. package)

6 oz. diced, cooked chicken (about 1 1/4 cups)

7 oz. dry noodles, cooked (about 2 1/2 cups, when measured with penne)

1 cup mozzarella cheese (about 4 oz.), divided

1. Boil water and cook noodles until al dente. Meanwhile, heat cream, tomato sauce, Italian seasoning, and salt in a saucepan over medium heat. Simmer for 3-5 minutes on low.

2. Mix sauce, noodles, pepperoni, chicken, and 1/2 cup of cheese. Pour into a glass baking dish (mine fit in a 2.2 quart, 11x7 dish).

3. Bake, covered, at 350° for 20 minutes. Top with remaining cheese and bake uncovered until cheese is melted, about 5 minutes. Serves 4-5.

(Optional- you could add minced garlic and/or red pepper flakes to the sauce; you can also add some Parmesan cheese to the top, too.)