

FRENCH ONION CHICKEN NOODLE BAKE

Submitted by Bryce Peck

12-inch Dutch Oven

350 degrees F

17 coals on top

8 coals on bottom

INGREDIENTS

- 4 cups cooked chicken, chopped or shredded (rotisserie chicken or home cooked)
- 2 cans of cream of chicken soup
- 16-ounce container of French Onion Dip (If homemade, refrigerate overnight before using.)
- 1-1/2 cups of Cheddar cheese, finely shredded
- 1 package (12-ounce) of egg noodles
- 6-ounce container of French-fried onions
- Olive oil

DIRECTIONS

- Cook egg noodles according to package directions. While cooking, drizzle with olive oil to prevent sticking. Drain and set aside.
- Crush (coarsely) French fried onions.
- Combine chicken soup, dip, and cheese.
- Stir in cooked egg noodles.
- Pour mixture into a lightly greased or sprayed Dutch oven.
- Top with crushed French-fried onions.
- Bake for 25-30 minutes, until heated through and top is golden brown.