Chicken Artichoke Casserole

Betty Crocker Best-Loved Casseroles

Servings: 6

Preparation Time: 15 minutes Start to Finish Time: 50 minutes

1 tablespoon olive oil

1 medium (1 cup) red bell pepper, chopped

4 medium (1/4 cup) green onions, sliced

3 cups cooked chicken, chopped

1 can (14 oz) artichoke hearts, drained and chopped

1 container (10 oz) refrigerated reduced-fat Alfredo pasta sauce

1 cup (4 oz) Asiago cheese, shredded

1/2 cup reduced-fat mayonnaise

1 1/2 cups Romano cheese croutons, coarsely crushed

Preheat oven to 350 degrees.

Spray 1n 11x7-inch baking dish with cooking spray.

In a 5-inch skillet, heat oil over medium heat. Cook bell pepper and onions in oil for 2 to 3 minutes, stirring occasionally, until vegetables start to soften.

In a large bowl, mix bell pepper mixture and all remaining ingredients except croutons. Spoon mixture into baking dish. Top with croutons.

Bake, uncovered, for 30 to 35 minutes or until hot and bubbly.

If desired, sprinkle with additional slicd green onions.

Per Serving (excluding unknown items): 278 Calories; 16g Fat (53.0% calories from fat); 27g Protein; 5g Carbohydrate; 1g Dietary Fiber; 83mg Cholesterol; 393mg Sodium. Exchanges: 3 1/2 Lean Meat; 1/2 Vegetable; 2 Fat; 0 Other Carbohydrates.