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# Pasta-Chicken-Broccoli Bake

*The Essential Southern Living Cookbook*

Preparation Time: 30 minutes

Start to Finish Time: 1 hour 15 minutes

**1/2 cup butter**  
**1/2 cup sweet onion, chopped**  
**1/2 cup red bell pepper, chopped**  
**2 cloves garlic, minced**  
**1/4 cup all-purpose flour**  
**3 cups chicken broth**  
**1 1/2 cups half-and-half**  
**1/2 cup dry white wine**  
**3 ounces (one cup) Parmesan cheese, freshly shredded**  
**1/4 teaspoon table salt**  
**1/4 teaspoon cayenne pepper**  
**1 package (20 ounce) refrigerated cheese and spinach tortellini**  
**4 cups fresh broccoli, chopped**  
**4 cups cooked chicken, chopped**  
**1/2 cup grated Parmesan cheese**  
**15 round buttery crackers, crushed**  
**1/2 cup chopped pecans**  
**3 tablespoons butter, melted**

Preheat the oven to 350 degrees.

In a Dutch oven over medium-high heat, melt 1/2 cup of butter. Add the onion, bell pepper and cloves. Cook until tender, 5 to 6 minutes.

Add the flour, stirring until smooth. Cook, stirring constantly, for 1 minute. Whisk in the broth, half-and-half and wine. Reduce the heat to medium. Cook, stirring constantly, for 6 to 8 minutes or until thickened and bubbly.

Remove from the heat. Add one cup of shredded cheese, salt and pepper, stirring until the cheese melts. Stir in the pasta, broccoli and chicken. Spoon into a lightly greased 13 x 9-inch baking dish.

In a bowl, stir together 1/2 cup of Parmesan cheese, crackers, pecans and melted butter. Sprinkle over the casserole.

Bake until bubbly, 40 to 45 minutes.

Yield: 6 to 8 servings

## **Pasta**

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*Per Serving (excluding unknown items): 3203 Calories; 214g Fat (61.3% calories from fat); 232g Protein; 73g Carbohydrate; 19g Dietary Fiber; 861mg Cholesterol; 5721mg Sodium. Exchanges: 2 1/2 Grain(Starch); 29 1/2 Lean Meat; 6 Vegetable; 34 1/2 Fat.*