



Chicken and Broccoli Casserole

Ingredients

- 1 tablespoon [Fustini's Herbs de Provence olive oil](#), plus more for baking dish
- 2 cups whole milk
- 1 pound boneless, skinless chicken breast, cut in half horizontally
- 2 teaspoons Dijon mustard
- 8 oz cream cheese, cut into 1-inch pieces
- Kosher salt and freshly ground pepper
- 12 oz wide egg noodles
- 12 ounces broccoli florets or broccolini
- 8 oz sharp cheddar cheese, shredded
- 1 cup coarse fresh bread crumbs

Directions

Step 1.

Step 2.

Shred chicken. Cook noodles in a pot of boiling salted water for 3 minutes. Add broccoli; cook until noodles and broccoli are al dente, 2 minutes. Reserve 1/2 cup pasta water. Drain noodles and broccoli; toss with chicken, sauce, pasta water, and cheddar. Transfer to baking dish.

Step 3.

Toss breadcrumbs with oil; sprinkle over casserole. Cover with parchment-lined foil; bake for 20 minutes. Uncover casserole; increase heat to broil. Cook until the top is golden brown in places and breadcrumbs are crisp, 4 to 5 minutes.