



## Chicken & Biscuits Casserole



### INSTRUCTIONS

- Preheat oven to 400 degrees. Spray 9x13 casserole dish with cooking spray.
- Remove skin and debone rotisserie chicken, dice into bite-size pieces and place evenly into prepared casserole dish.
- In a medium mixing bowl, stir together the cream of chicken soup, milk, sour cream, Poultry Magic, 1 tablespoon chopped parsley and black pepper. Add frozen vegetables and stir to combine. Pour vegetable mixture evenly over rotisserie chicken in casserole dish, making sure to cover chicken completely. Bake on middle rack of oven for 15 minutes.
- Remove from oven, top chicken casserole with frozen biscuits and return to middle rack of oven. Bake for 30 minutes and biscuits are golden brown with a minimum internal temperature of 165 degrees.
- Remove casserole from oven and brush biscuits with melted butter. Top with remaining 1 tablespoon chopped parsley and serve.

### SHOPPING LIST

- 1 Ingles Rotisserie Chicken (deli)
- 10.5 ounce can Laura Lynn Cream of Chicken Soup
- 1 cup Laura Lynn 2% Milk
- 1 cup Laura Lynn Sour Cream
- 3/4 tsp Chef Paul Prudhomme Poultry Magic Seasoning Blend
- 2 tbsp fresh flat-leaf parsley, finely chopped, divided
- 1/8 tsp black pepper
- 16-ounce bag Laura Lynn Mixed Vegetables (frozen)
- 8 Mary B's Buttermilk Biscuits (frozen)
- 2 tbsp Laura Lynn Unsalted Butter, melted
- Laura Lynn Canola Oil Cooking Spray