

Chicken & Wild Mushroom Casserole

with Porcini Béchamel Sauce

In this recipe, you'll be using delicious porcini mushrooms. This amazing variety is known for its intensely meaty and slightly truffled taste. Porcinis, though they're sold commercially, are almost impossible to cultivate. They're mostly foraged in the wild, where they appear clustered around the trunks of trees. Here, you'll be using dried porcini and rehydrating them. But soaking them in hot water doesn't just plump the mushrooms up. It also creates a wonderful broth that you'll use to flavor the béchamel sauce. We're enjoying this one in all the ways, chefs!



Ingredients

- 2 Boneless, Skinless Chicken Breasts
- 5 Ounces Curly Egg Noodles
- 7 Ounces White Button Mushrooms
- 1 Bunch Curly Kale
- 1 Carrot
- 1 Bunch Thyme

Knick Knacks

- 4 Tablespoons Heavy Cream
- 2 Tablespoons All-Purpose Flour
- ½ Ounce Dried Porcini Mushrooms
- ½ Cup Panko Breadcrumbs
- ¼ Cup Grated Parmesan Cheese

Makes 2 Servings

About 600 Calories Per Serving

Cooking Time: 35 to 45 minutes

1



Cook the noodles:

Heat a large pot of salted water to boiling on high. Once boiling, add the **noodles**. Cook, stirring occasionally, 5 to 7 minutes, or until al dente (still slightly firm to the bite). Drain thoroughly and rinse under cold water. Set aside. Rinse and wipe out the pot.

3



Cook & shred the chicken:

Season the **chicken breasts** with salt and pepper on both sides. In a medium pan (nonstick, if you have one), heat 2 teaspoons of olive oil on medium-high until hot. Add the seasoned chicken breasts and cook, loosely covering the pan with aluminum foil, 4 to 6 minutes per side, or until golden brown and cooked through. Transfer to a plate or cutting board. Using 2 forks, shred the cooked chicken. (Use one fork to hold the chicken in place. Use the other fork to tear the chicken into small pieces.) Wipe out the pan.

5



Make the béchamel sauce & bake the casserole:

In the pot used to cook the noodles, heat 2 tablespoons of olive oil on medium until hot. Add the **flour**; cook, whisking constantly, 30 seconds to 1 minute, or until golden. Add the **heavy cream** and **porcini water**; cook, whisking occasionally, 4 to 6 minutes, or until thickened. Remove from heat. Stir in the **thyme**, **Parmesan cheese** and **cooked vegetables, chicken and noodles**; season with salt and pepper to taste. Transfer to a baking dish. Bake 10 to 12 minutes, or until golden brown. Remove from the oven.

2



Prepare the ingredients:

While the noodles cook, preheat the oven to 450°F. Remove the chicken from the refrigerator to bring to room temperature. Wash and dry the fresh produce. Quarter the white button mushrooms. Remove and discard the kale stems; roughly chop the leaves. Peel and thinly slice the carrot on an angle. Pick the thyme off the stems; discard the stems. Place the porcini mushrooms in a heat-proof bowl; add **1½ cups of hot water**. Let stand for at least 10 minutes.

4



Cook the vegetables:

In the same pan, heat 2 teaspoons of olive oil on medium-high until hot. Add the **carrot** and **white button mushrooms**; cook, stirring occasionally, 6 to 8 minutes, or until the carrot is softened and the mushrooms are lightly browned. While the vegetables cook, remove the **porcini mushrooms** from the bowl of hot water; reserve **1 cup of the porcini water**. Roughly chop the porcini mushrooms and add them to the pan of cooked vegetables with the **kale**. Cook, stirring frequently, 1 to 2 minutes, or until the kale has wilted.

6



Toast the breadcrumbs & finish your dish:

While the casserole bakes, wipe out the pan used to cook the vegetables. Add 2 teaspoons of olive oil and heat on medium-high until hot. Add the **breadcrumbs** and toast, stirring frequently, 2 to 3 minutes, or until golden brown. Top the **baked casserole** with the **toasted breadcrumbs**. Let stand for about 2 minutes before serving. Enjoy!