

Chicken & Broccoli Mac & Cheese Casserole

- 1/2 Rotisserie Chicken, deboned and shredded
- 2 heads of broccoli, cut into florets
- 2 tbsp Brookshire's Unsalted Butter
- 2 tbsp Brookshire's All-purpose Flour
- 4 cp Brookshire's Heavy Cream
- 1 cp grated fontina cheese
- 1 cp Brookshire's Grated Cheddar Cheese
- 1 lb Brookshire's rotini pasta shells, freshly cooked (or other favorite shape pasta)

TOPPING

- 3 tbsp Brookshire's Butter
- 1 cp Brookshire's Panko Bread Crumbs
- 1/2 bnch fresh chives, chopped

DIRECTIONS

1. Cook broccoli in a pot of boiling salted water until crisp-tender, about 3 minutes. Set aside.
2. Melt butter in heavy large saucepan over medium heat. Add flour and cook 2 minutes, stirring constantly. Slowly mix in cream to avoid lumps. Bring to boil, reduce heat, and simmer 10 minutes, stirring frequently. Add both cheeses and stir until sauce is smooth. Season to taste with salt and pepper. Add pasta, chicken, and broccoli to sauce; mix well. Place the mixture in a casserole dish.

3. Melt the butter in a sauté pan and toss the bread crumbs and half the chives to coat. Top the mac and cheese with the buttery crumbs and place in a 350° F oven until mixture is hot and topping is golden brown, about 15 minutes. Garnish with remaining chives and serve.

Tip: To make the meal heartier, use whole rotisserie chicken or save remaining half to tomorrow's dinner!

Brookshire Grocery Company

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Fall Apple Salad

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Fall Apple Salad

- 1 bag of spring mix (5 oz)
- 1/4 cup walnuts (or almonds)
- 1/4 cup thinly sliced red onion
- 1 large Honeycrisp or favorite fall apple, diced
- 1/4 cup Favorite vinaigrette dressing

Combine in large bowl and toss all ingredients together.