CHICKEN PARMESAN CASSEROLE **Advanced Lifestyle**

INGREDIENTS

12 ounces uncooked ziti pasta
4 cups marinara sauce
3 cups shredded rotisserie chicken (from 1 chicken)
8 ounces pre-shredded mozzarella cheese (about 2 cups)
½ TSP crushed red pepper (optional)
1 cup panko (Japanese-style breadcrumbs)
¾ ounce Parmesan cheese, finely grated (about 1/2 cup)
2 TBS finely chopped fresh flat-leaf parsley
1 TBS olive oil
½ TSP kosher salt
¼ TSP black pepper

INSTRUCTIONS

—Preheat oven to 375°F. Cook pasta according to package directions for al dente pasta. Drain and rinse under cool water; set aside to drain well.

—Place marinara, shredded chicken, mozzarella, and, if using, crushed red pepper in a large bowl. Add pasta, and toss gently to combine. Transfer to a lightly greased 13- x 9-inch glass or ceramic baking dish.

—Stir together panko, Parmesan, parsley, olive oil, salt, and pepper in a small bowl, and sprinkle evenly over pasta mixture.

—Bake in preheated oven until bubbly and topping is browned, about 35 minutes.

SERVING INFO: (Yields 8-10 servings)

1-1/2 cups = ½ P, 1 V, 1 M, 1 G, ½ FT

See photo of recipe at Instagram and Facebook.