



Hunt Country Chicken Noodle Casserole with Spinach

Makes about 6 servings.

- 12 oz Wide egg noodles
- 1 Onion, medium-sized, chopped
- 1 T Butter
- 1 clove Garlic, large, finely chopped
- 1 t Dried oregano
- 1 t Dried basil
- ¼ t Ground nutmeg
- 15 oz Ricotta, part-skim
- 1 C Chicken broth
- 1 t Salt
- ½ C Hunt Country **Seyval Blanc** wine
- ¼ t Pepper
- 12 oz Cooked chicken breast torn into 2 x 1/2-inch pieces (about 3 cups)
- 1 pkg Frozen chopped spinach, thawed and squeezed dry
- ½ C Muenster or Colby cheese, grated

1. Cook noodles following package directions. Drain.
2. Heat oven to 375°. Coat shallow 12x7x2 inch or other 2½ to 3 qt. baking dish with cooking spray.
3. Sauté onion in butter in medium sized saucepan over medium heat until softened, about 3 minutes. Stir in the garlic, oregano, basil and nutmeg. Sauté for 1 minute. Remove saucepan from heat. Stir in the ricotta until well blended. Stir in chicken broth, **Seyval Blanc** wine, salt and pepper. Stir in the chicken.
4. In a large bowl, combine cooked noodles, spinach, chicken mixture and all but 2 tablespoons of the cheese. Scrape into prepared casserole. Cover with aluminum foil.
5. Bake in 375° oven for 15 minutes. Sprinkle top with the remaining 2 tablespoons of the cheese. Bake, uncovered, for additional 20 minutes.
6. Enjoy with a glass or two of Hunt Country **Seyval Blanc** or **Chardonnay**.