**Chicken Church Casserole** (adapted from Best Church Supper Recipes by Taste of Home) I’m always tweaking the recipe and seldom make it exactly the same way twice. I’ve used different combinations of pasta shapes and sometimes use vegetable pasta. I’ve also used different kinds of vegetables and don’t really measure anything except the milk.  
  
(The original recipe says to make the night before serving but I discovered this year you don’t have to. However, if you’re making it the same day you’re serving it you’ll need to thaw the frozen vegetables some so they’ll cook all the way through.)  
  
20 cups cubed cooked chicken (I use Perdue boneless skinless frozen chicken breasts. 1 breast = 1 cup),

season with dried basil and lemon- pepper while cooking

(I find that it’s easier to bake the chicken and then cut it up.)

3# pasta, any flavor or shape, cooked and drained  
4 10.75 oz. cans low sodium cream of chicken soup (ACME brand)   
2 10.75 oz. cans low sodium cream of mushroom soup (ACME brand)  
2 10.75 oz. cans low sodium cream of celery soup (ACME brand)  
2# process cheese (Velveeta), cubed  
4 cups milk  
shredded cheddar (I use the four cheese blend from Costco)

shredded mozzarella cheese

frozen broccoli florets cut in small pieces

frozen mixed vegetables  
crushed potato chips   
  
  
Divide the chicken, Velveeta, and pasta among the four 9 x 13 pans. Put two handfuls each of cheddar and mozzarella in each pan. Put some of each kind of vegetables in each pan. In a large bowl, combine the 2 cans of cream of chicken and one each of cream of mushroom and cream of celery soups, and 2 cups milk and mix until soup is blended. add to chicken/pasta mixture. Pour into two of the casserole pans a little at a time and mix together. Do the same with the remaining soup and milk for the remaining two pans. Cover and refrigerate overnight. Remove from refrigerator 30 minutes before baking.  
  
Sprinkle crushed potato chips over casseroles. Cover and bake at 350 for 45 minutes. Uncover and bake 15-20 minutes longer or until bubbly.  
  
Serves 45-50 regular people or 30 hungry teens.  
  
(The original recipe also included 6 6 oz. jars of mushrooms and 2 4 oz. jars of pimentos but I’ve never tried them. They’re added to the chicken and pasta.)