

# CLEAN OUT THE FRIDGE CASSEROLE

I hate wasting food, but eating the same thing a few nights in a row can get boring. If I make a roast chicken, I'm always looking for different ways in which to use the leftovers. And if I've got some veggies in the fridge that are a tad past their prime, but not quite ready for the compost bin, then there's a meal to be made. Feel free to sub-out chicken for leftover turkey, pork, burgers or any meat you have, and use whatever vegetables that still have some life in them. Enjoy!

## INGREDIENTS (serves 4)

Olive oil

10 small potatoes, cut in half, skins on

10 brussels sprouts, cut in half

$\frac{1}{2}$  head of cauliflower, stems cut and florets separated

2 leeks, white parts only, thinly sliced

10 cremini mushrooms, sliced

3 cloves garlic, minced

1 pound cooked chicken cut into  $\frac{1}{2}$ " cubes

1 can Campbell's Chunky Creamy Chicken & Dumplings soup

1 cup gruyere cheese, grated (large grate)

$\frac{1}{2}$  cup panko

salt and pepper

1 scallion, thinly sliced for garnish

## PREPARATION

Pre-heat oven to 375 degrees.

Place cut potatoes, brussels sprouts and cauliflower in a large bowl. Season with salt and pepper. Pour 2 tablespoons of olive oil onto the vegetables and mix with a large spoon. Pour vegetables out into a large roasting pan or onto a large baking sheet, separating the vegetables into one layer. Place in oven for 20 minutes.

Remove from oven, turn the vegetables over and roast for another 20 minutes or until the vegetables start to brown.

While those vegetables are roasting, heat a medium-sized skillet with 2 tablespoons of olive oil on medium heat. Add leeks and sauté for about 7 minutes until they begin to brown. Set aside. Add 2 more tablespoons of olive oil into the pan and add mushrooms. Sauté for 4 minutes until softened. Add the garlic and sauté for one more minute. Set aside.

When the roasted vegetables are ready, place them in a large bowl along with the leeks and mushroom mixture. Add the chicken cubes and canned soup. Mix until combined. Re-season to taste with salt and pepper, then mix.

Grease a medium-sized casserole dish with one tablespoon olive oil. Pour the entire vegetable/chicken mixture into the casserole dish, smoothing it down into an even layer. Sprinkle the gruyere on top, then the panko.

Bake for 25 minutes or until the cheese has melted and the panko begins to brown.

Remove from oven. Garnish with chopped scallions.