

## FESTIVE BROCCOLI & PASTA BAKE

Serves 6

- Butter  
Parmesan cheese, grated
- 2 (1 lb.) bags frozen pasta accents Alfredo
  - 1 (10-3/4 oz.) can cream of chicken soup
  - 1 (10-3/4 oz.) can cream of celery soup
  - 4 tablespoons sour cream
  - 4 tablespoons mayonnaise
  - 4 tablespoons whipping cream
  - 1 teaspoon garlic salt
  - 4 hard-cooked eggs, sliced
  - 2 cups six-cheese Italian, shredded
  - 2 cups cheddar Chex mix, crumbled

- Preheat oven to 350°F.
- Evenly coat bottom and sides of a 2-quart baking dish with butter. Dust with Parmesan cheese. Set aside.
- Prepare 2 packages pasta accents Alfredo per instructions. Set aside.
- Combine chicken and celery soups, sour cream, mayonnaise, whipping cream, and garlic salt.
- Layer casserole dish with half of the pasta, sauce, and cheese. Place egg slices over cheese. Layer remaining pasta, sauce and cheese over eggs. Sprinkle with crumbled Chex mix.
- Bake for 40 minutes or until bubbly,

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