

Buffalo Chicken Casserole

by AllFreeCasseroleRecipes.com Test Kitchen

INGREDIENTS

- ¼ cup buffalo sauce
- 2 cups cooked and shredded boneless skinless chicken breasts
- 1 (15-ounce) jar Alfredo sauce
- 4 ounces shredded mozzarella cheese
- 4 ounces shredded colby jack cheese
- 2 tablespoons grated Parmesan cheese
- 1 (16-ounce) box penne pasta, cooked and drained



INSTRUCTIONS

1. Heat oven to 350 degrees F. Lightly grease a 3-quart baking dish.
2. In a medium bowl, mix the buffalo sauce and the shredded chicken.
3. In another medium bowl, combine the Alfredo sauce, cooked penne, and 2 ounces each of the mozzarella and colby jack cheeses.
4. Spoon half of the pasta mixture into the baking dish. Top with the chicken mixture and then the other half of the penne.
5. Sprinkle remaining mozzarella and colby jack. Top with grated Parmesan cheese.
6. Cover with foil and bake for 30 minutes. After 30 minutes, remove the foil and bake for an additional 10 minutes until the top is golden and the cheese is bubbly.

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