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## CHICKEN NOODLE SUPREME

- 4 Ounces Fine Egg Noodles
- 2 Quarts Boiling Water
- 2 Teaspoons Salt
- 3 Tablespoons Butter
- 3 Tablespoons Flour
- 2 Cups Chicken Broth
- 1 Teaspoon Salt
- 1/8 Teaspoon Pepper
- 1 Cup Heavy Cream
- 2 Cups Diced Cooked Chicken
- 6 Ounce Can Sliced Mushrooms
- 1/3 Cup Shredded Blanched Almonds
- 1/4 Cup Grated Parmesan

## DIRECTIONS

1. Cook the egg noodles in the boiling water with salt. Drain.
2. In a saucepan melt the butter.
3. Blend in flour.
4. Gradually add the chicken broth and cook, stirring constantly, until the mixture thickens.
5. Season with salt and pepper to taste.
6. Remove from heat and blend in heavy cream.
7. Add half the sauce to the drained noodles.
8. Spread them in a shallow baking dish.
9. Add the diced chicken to the remaining sauce with the mushrooms and almonds.
10. Spoon over noodles.
11. Sprinkle with parmesan cheese.
12. Bake in a 375 degree oven for 30 minutes.