

## Chicken on Wheels

Diane Mott Davidson from the book "The Last Suppers" 1994

Makes 4 servings.

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**5 ounces Pasta Wagon Wheels (ruote)**  
**Salt to taste**  
**1 quart water**  
**1 tablespoon seasoning of choice (lemon pepper)**  
**1/4 lemon**  
**3/4 pound chicken in chunks**  
**2 tablespoons unsalted butter**  
**2 tablespoons minced shallot (or garlic)**  
**2 tablespoons flour**  
**1 tablespoon chicken bouillon granules, dissolved in, 1/4 c. boilingwater**  
**1 cup milk**  
**1/2 cup dry white wine (preferably vermouth)**  
**2 tablespoons best-quality mayonnaise**  
**1 teaspoon dijon mustard**  
**1 cup shredded sharp cheddar cheese**  
**1 cup frozen baby peas**

Preheat oven to 350.

Butter a 2 quart casserole dish with a lid; set aside.

Cook the pasta in a large pot of boiling salted water for 10-12 minutes or until al dente.

Drain; set aside.

In a large frying pan, bring the quart of water to a boil and add the lemon and the seasoning (original recipe calls for shrip in a boil. I feel that frying the pieces of chicken in garlic and butter and lemon pepper would be devine!)

Set aside

In another large frying pan, melt the butter over low heat and saute' the shallot in it for several minutes, until limp but not browned.

Sprinkle the flour over the shallot and cook over low heat for 1 or 2 minutes, until the mixture bubbles.

Stirring constantly, slowly add the chicken bouillon, milk and wine, stirring until thickened.

Combine the mayonnaise and mustard in a small bowl.

Add a small amount of the sauce to the mustard and mayonnaise and stir until smooth, then add the mixture to the sauce.

Stir until heated through.

Add the cheese, stirring until melted.

Add the pasta, chicken and peas and stir until well combined.

Transfer the mixture to the buttered dish and bake, covered, for about 15 to 25 minutes or until heated through.

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Per serving (excluding unknown items): 221.9 Calories; 17.6g Fat (70.4% calories from fat); 9.7g Protein; 7.0g Carbohydrate; 54mg Cholesterol; 230mg Sodium. Exchanges: 1 Lean Meat; 3 Fat.