

tasteofhome

Chicken Wild Rice Casserole



Meet the Cook: While this special dish is perfect for a company dinner, it's also just too good not to make often for everyday family meals. We think it is very nice served with some crusty rolls or French bread. My husband and I are the parents of four children - a 6-year-old girl, a 4-year-old boy and 1-year-old twin sons.
-Elizabeth Tokariuk, Lethbridge, Alberta

6-8 Servings Prep: 20 min. Bake: 30 min.

Ingredients

- 1 small ^{organic} onion, chopped
- 1/3 cup ^{organic} butter
- 1/3 cup ^{rice} all-purpose flour
- 1-1/2 teaspoons salt
- 1/2 teaspoon pepper
- 1 can (14-1/2 ounces) chicken broth
- 1 cup half-and-half ^{organic} cream
- 4 cups cubed ^{organic} cooked chicken
- 4 cups cooked wild rice
- 2 jars (4-1/2 ounces each) ^{fresh} sliced mushrooms, ~~drained~~
- 1 jar (4 ounces) diced pimientos, drained
- 1 tablespoon minced fresh parsley
- 1/3 cup slivered almonds

Directions

- In a large saucepan, saute onion in butter until tender. Stir in the flour, salt and pepper until blended. Gradually stir in broth; bring to a boil. Boil and stir for 2 minutes or until thickened and bubbly. Stir in the cream, chicken, rice, mushrooms, pimientos and parsley; heat through.
- Transfer to a greased 2-1/2-qt. baking dish. Sprinkle with almonds. Bake, uncovered, at 350° for 30-35 minutes or until bubbly.
Yield: 6-8 servings.