

CHICKEN AND WILD RICE CASSEROLE

SERVES 10–12 Adapted from *Beyond Parsley*, Junior League of Kansas City

INGREDIENTS

½ cup wild rice
*1 6-oz box Uncle Ben's Original
Recipe Long Grain and Wild
Rice*
1 lb ground Italian sausage
1 lb sliced mushrooms
1 cup chopped onions
¼ cup flour
½ cup heavy cream
2 cups chicken broth
1 tsp salt
½ tsp pepper
4 cups pulled chicken
*Chopped macadamia nuts,
optional*

Cook rice according to the box instructions. Cook wild rice first, transfer to large bowl, and use same pot to cook Uncle Ben's. As each rice is ready, transfer to large bowl.

While you are cooking the rice . . .

In large skillet, sauté sausage until cooked through. Remove meat, drain, and break into small pieces. Add sausage to rice.

Using some of the sausage fat, in the same skillet, sauté mushrooms and onions. Add to the sausage and rice.

In the same skillet, mix flour and cream together until smooth. Add chicken broth and cook over medium to medium-high heat until thickened. Add to the rice, sausage, mushroom, and onion mixture. Season with salt and pepper. Add chicken. Mix. Transfer to large buttered casserole. Top with nuts, optional.

Bake at 350° for 30 min.

DEEDEE'S NOTES:

- Instead of using Uncle Ben's Rice, I am using long grain Basmati. When I do this, I add 1 tbsp Rosemary and 1 tbsp Thyme. I often use either Whole Foods or Trader Joe's Wild Rice.
- Recipe may be prepared earlier in the day or up to 2 days in advance. Cover and chill. Bring to room temperature and add nuts prior to baking.
- I recommend Haddon House Wild Rice.
- For 4 cups pulled chicken, use 1 whole roasted chicken or 2 large roasted bone-in chicken breasts.
- Increases well. Freezes well.