

Sunset Casserole Cookbook,
Sunset Publishing Corporation,
Menlo Park, California,
c1991

Chicken, Mushroom & Artichoke Casserole

Here is an elegant casserole:
chicken breasts covered with
artichoke hearts as well as mush-
rooms in a sherry-flavored wine
sauce. Best of all—it can be com-
pleted in advance.

- 4 whole chicken breasts (about
1 lb. each), split
- Salt, pepper, and paprika
- 2 tablespoons each butter or
margarine and salad oil
- 2 packages (9 oz. each) frozen
artichoke hearts, thawed
- $\frac{1}{4}$ pound mushrooms, thinly
sliced
- 3 tablespoons all-purpose flour
- 1 cup chicken broth
- $\frac{1}{4}$ cup dry sherry
- $\frac{1}{4}$ teaspoon dry rosemary
- Chopped parsley

Can use 12
chicken thighs
instead (can
remove skin and
bones).

Optional

Lightly sprinkle chicken breasts
with salt, pepper, and paprika.
Heat butter and oil in a wide fry-
ing pan over medium heat. Add
chicken, a few pieces at a time,
and cook until well browned.
Transfer chicken (reserve pan
juices) to a shallow 3-quart cas-
serole or 9 by 13-inch baking dish.
Cover chicken with artichoke
hearts. To the reserved pan juices,
add mushrooms and cook over
medium heat until soft. Blend in
flour and cook, stirring, until
bubbly. Gradually pour in chicken
broth and sherry and continue
cooking and stirring until sauce
boils and thickens. Add rosemary.
Spoon sauce over chicken.
(At this point you may cool, cover,
and refrigerate until next day.)

Bake, covered, in a 375° oven

for 30 minutes (40 to 45 minutes, if
refrigerated) or until meat near
bone is no longer pink when
slashed. Garnish with chopped
parsley. Makes 6 to 8 servings.