

Chicken-Rice Casserole

• Prep time: 1 hour

Cooking time: 1 hour



5-6 lbs. chicken, cut up 2 cups water 1 cup dry sherry 1/2 tsp. salt 1/2 tsp. curry powder 1 cup chopped onion 1/2 cup chopped celery 2 6-oz. pkgs. long-grain and wild rice 1 4-oz. can chopped mushrooms 1 cup sour cream 1 10³/4-oz. can mushroom soup 1/2 cup sliced almonds paprika

In a large kettle, bring water, sherry, salt, curry powder, onion, and celery to a boil. Add the chicken

pieces and cook about one hour, until meat is tender. Remove chicken, reserving the broth. Let cool, then debone the chicken and cut into bite-sized pieces. Meanwhile, cook rice according to package instructions, using reserved broth instead of the recommended water and butter. Combine chicken, cooked rice, mushroom pieces, sour cream, and mushroom soup and pour into a 9 x 13-inch casserole dish. Top with almonds and sprinkle with paprika. Cover and bake at 350° for one hour. (This casserole freezes well.)



