

Chicken and Artichoke Casserole



PREPARATION TIME

20 minutes



COOKING TIME

25 minutes



PERFECT PARTNER

onion rolls



Artichoke hearts are a tasty addition to this casserole.

However, compare the prices of canned and frozen ones. Frozen artichoke hearts are often less expensive and fresher tasting.

SHOPPING LIST

- chicken • mushrooms • sherry
- green onions • carrots • cream
- chicken soup • Parmesan
- artichoke hearts • mozzarella

ON HAND

- butter • salt • cooked rice

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INGREDIENTS

- 2 tablespoons butter
- 3 cups sliced mushrooms
- 1 cup chopped green onions
- 4 carrots, cut into thin sticks
- 2 (10-ounce) cans cream of chicken soup
- 1/2 cup heavy cream
- 1/2 cup sherry or chicken broth
- 1 teaspoon salt
- 3 cups cubed cooked chicken
- 2 (14-ounce) cans artichoke hearts, drained, quartered
- 3 cups shredded mozzarella cheese
- 4 cups cooked brown rice
- 1/2 cup grated Parmesan cheese

SERVES 6

COOKIN'
Express

• Pre-cut carrot sticks are available in most supermarkets. You can save valuable time by purchasing pre-sliced and pre-chopped vegetables.

Make Ahead

Prepare the casserole up to 8 hours ahead but add the cheese topping just before baking. Refrigerate until ready to cook.

♦ VARIATION

For a nutty flavor and an attractive presentation, use a combination of long-grain and wild rice for the brown rice in this recipe.

1 Preheat oven to 350°F. Heat butter in a large skillet over medium heat; add mushrooms, green onions and carrots. Sauté until carrots are tender, about 10 minutes.



2 Remove skillet from heat. Add soup, cream, sherry and salt; mix well.

3 Combine chicken, mushroom mixture, artichoke hearts and mozzarella in a large bowl; mix well. Grease a medium casserole with cooking spray. Spread rice in bottom of casserole.



4 Spread chicken mixture over rice. Sprinkle with Parmesan. Bake until bubbly and golden brown, about 25 minutes.