



Noreen's Kitchen

Creamy Chicken & Rice Bake

Ingredients

2 pounds boneless skinless chicken breast	1 cup heavy cream
3 cups converted (parboiled) long grain rice	1 cup whole milk
1 pound Crimini mushrooms, sliced	1 teaspoon salt
1 cup onion, diced	1 teaspoon cracked black pepper
1 cup celery, diced	1 teaspoon onion powder
1 cup carrot, diced	1 teaspoon garlic powder
4 tablespoons butter	1 teaspoon celery seed
3 cloves garlic, minced	1 teaspoon poultry seasoning
4 cups chicken stock	1 tablespoon parsley flakes

Step by Step Instructions

Preheat oven to 350 degrees

Cut chicken up into uniform sized cubes. Set aside

Saute vegetables in butter until soft and tender.

Add seasonings and stir well.

Place rice in a deep baking dish that is at least 4 quarts in size.

Add vegetables to the rice and stir well to distribute.

Pour chicken stock, cream and milk into the rice and vegetable mixture and stir well to combine.

Add chicken to the dish and distribute evenly.

Cover the casserole with a sheet of parchment paper and then a double layer of foil. This will help the rice to steam more efficiently and you won't lose a lot of moisture during the baking process.

Bake for 45 to 60 minutes or until rice is tender and chicken is cooked through.

Remove from oven and remove foil and parchment.

Fluff with a fork and stir well. Allow to sit for 10 minutes before serving.

Enjoy!