

## **CHICKEN and WILD RICE CASSEROLE**

courtesy of Gene Dilks

**6 to 8 servings**

**1 (6.2-ounce) box fast-cooking grain and wild rice**

**¼ cup butter**

**1 cup chopped onion**

**1 (8-ounce) package sliced baby bella mushrooms**

**½ cup chopped celery**

**3 Tbs all purpose flour**

**¾ cup milk**

**1 (10.75-ounce) can cream of mushroom soup**

**2 cups chopped cooked chicken**

**½ cup chopped roasted red pepper**

**¼ tsp salt**

**¼ tsp ground black pepper**

**1 cup shredded sharp cheddar cheese**

- **Cook rice according to package; set aside and keep warm.**
- **Preheat oven to 350°.**
- **Lightly grease a 2 ½ quart casserole or a 9x13" Pyrex container.**
- **In a large skillet, melt butter over medium high heat.**
- **Add onion, mushrooms, celery; cook 5 - 7 minutes, stirring occasionally or until tender.**
- **Add flour; cook 2 minutes, stirring constantly.**
- **Add milk, and cook, stirring frequently, until thickened, about 2 minutes.**
- **Remove from heat.**
- **Stir in soup, chicken, red pepper, salt, pepper and rice.**
- **Spoon into a prepared baking dish, sprinkle evenly with cheese, and bake 30 minutes.**