

# CHICKEN AND WILD RICE CASSEROLE

## **Ingredients:**

6-8 chicken breasts, cooked and cubed  
chicken stock  
butter  
3-4 stalks celery, chopped  
1 onion, chopped  
2 boxes wild rice  
2 cans cream of chicken soup  
8 oz. sour cream  
crushed potato chips, optional

**Serves:** 12-15; this recipe can be cut in half with same good result.

## **Instructions:**

1. Boil chicken in Dutch oven until done and then cut into cubes. Option: *Use pre-cooked chicken.*
2. Saute celery and onion in a little melted butter until translucent.
3. Cook wild rice according to package directions using stock from cooked chicken instead of water.  
Option: Use water or use canned, low-sodium Chicken stock.
4. Mix chicken, celery and onion, rice, soup and sour cream together and pour into a large Dutch oven (or a greased 9"X13" dish).
5. OPTIONAL: Top casserole with crushed potato chips, if desired.
6. Bake at 350°F for 30 minutes.
7. Add salt and pepper as desired.

## **Notes:**

1. This casserole can be assembled the night before and then baked the next day, but bake an additional 15 minutes or until casserole is hot throughout.

**Source:** <http://www.cooks.com/rec/view/0,1626,133177-254196,00.html>

# CHICKEN AND WILD RICE CASSEROLE

## EASY SCOUT VERSION

**Serves:** 6-8

**Ingredients:**

3-4 chicken breasts, cooked and cubed or pre-cooked, canned chicken

Chicken stock

Butter

2 stalks celery, chopped

1/2 onion, chopped

1 box wild rice

1 can cream of chicken soup

4 oz. sour cream

Crushed potato chips, optional

**Instructions:**

1. Pour a little olive oil into a cold Dutch oven and wipe it all over the interior of the oven with a paper towel.
2. Heat Dutch oven to medium heat
3. Add a little butter until it starts melting.
4. Saute celery and onion in the melted butter until translucent (“clear”).
5. Add wild rice according to package directions, using chicken stock instead of water.
6. Add sour cream, cream of chicken soup, and the pre-cooked chicken to the Dutch oven
7. Mix the ingredients together with a large spoon
8. OPTIONAL: Top casserole with crushed potato chips, if desired.
9. Bake at 350°F for 30 minutes.
10. Add salt and pepper to taste.