



Menu du Jour

04 Jan 06

Smoked Chicken & Rice Casserole
(Serves four)

Smoked Chicken & Rice Casserole

Another traditional comfort food for the cold winter months and also a great way to use up leftover smoked chicken or turkey. Serve with a side salad and crusty garlic bread for an easy workday dinner.

2 1/2 cups cooked cubed smoked chicken or turkey
1 (10 1/2-ounce) can cream of mushroom soup
1 cup whole milk
1 cup rice, cooked
1/2 cup diced yellow onion
1/2 cup diced green pepper
1 (10 1/2-ounce) can sweet peas
1 jalapeño chile, seeded and finely diced
1/4 cup shredded Monterey Jack cheese
Kosher salt and freshly ground black pepper, to taste
3 tablespoons freshly grated Parmesan cheese

In a medium mixing bowl, combine soup and milk, stir until smooth. Add the chicken, rice, onion, green pepper, peas, jalapeño, and shredded cheese. Stir to combine. Season to taste with salt and black pepper.

Preheat the oven to 350 degrees F. Pour the chicken mixture into a large buttered casserole dish and sprinkle with Parmesan cheese. Cover casserole dish with aluminum foil and bake for 45 minutes. Remove foil and continue baking for another 15 minutes or until cheese is crispy.



Cooking & Presentation



Chicken & Rice Casserole



Chicken & Rice served with side salad and garlic bread