# Chicken and Rice Casserole

## Description

Check out this chicken and rice casserole that's baked easily at home using all kinds of veggies, like broccoli or carrots and peas.

Fast and easy to make.

## Ingredients

- 1/4 cup margarine or butter
- 1/3 cup all-purpose flour
- 3/4 tsp salt
- 1/8 tsp pepper
- 1 1/2 cup milk
- 1 cup chicken broth
- 2 cups cut-up cooked chicken
- 1 1/2 cups cooked white rice

## Instructions

1
Heat oven to 350°.

2
Melt margarine in 2-quart saucepan over medium heat. Stir in flour, salt and pepper. Cook, stirring constantly, until bubbly; remove from heat. Stir in milk and broth. Heat to boiling, stirring constantly. Boil and stir 1 minute. Stir in remaining ingredients if adding peas, carrots,mushrooms, broccoli etc..

## Summary

**Yield:** 6
**Source:** http://www.bettycrocker.com/recipes/chicken-rice-casserole/335de253-2b3e-4266-8f10-7aee755db12b
**Prep Time:** 20 minutes
**Category:** Main Dish
**Cuisine:** American
**Tags:** rice, Chicken, CASSEROLE

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Pour into ungreased 2-quart casserole or square baking dish, 8x8x2 inches. Bake uncovered 40 to 45 minutes or until bubbly. Garnish with parsley sprig if desired.

## Notes

Great dish for upset tummies if it's just chicken and rice!  It is very low in salt.