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.

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

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..

3

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.