## **Chicken Casserole II**

Mrs John Ogle St Timothy's - Hale Schools - Raleigh, NC - 1976

## Servings: 6

12 bone-in chicken breasts
1 box Uncle Ben's Long Grain Wild Rice
1 can cream of chicken soup
1 carton sour cream
1 small can mushrooms
1 onion, chopped
3 stalks celery, chopped Preheat the oven to 350 degrees.

Bake the chicken, covered, in a baking dish for one hour. Remove the meat from the bone in large chunks

Cook the rice, with the celery and onion, according to package directions

In a bowl, add the sour cream to the soup. add the mixture to the hot rice.

Place the chicken pieces in the bottom of a casserole dish. Pour the rice mixture over the top. Place the mushrooms on the top.

Bake for 45 minutes.

Before serving, place fresh parsley on top.

Per Serving (excluding unknown items): 113 Calories; 9g Fat (72.8% calories from fat); 2g Protein; 6g Carbohydrate; 1g Dietary Fiber; 19mg Cholesterol; 203mg Sodium. Exchanges: 0 Grain(Starch); 1/2 Vegetable; 0 Non-Fat Milk; 2 Fat.