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# Chicken, Rice and Mushroom Casserole

*Home Cookin - Junior League of Wichita Falls, TX - 1976*

**8 to 10 chicken breasts**

**1 package (1-3/8 ounce) dry onion soup mix**

**1 can (10-1/2 ounce) cream of mushroom soup**

**1 can (10-1/2 ounce) cream of celery soup**

**1 cup sour cream**

**1 soup can milk**

**1/4 cup dry sherry**

**1/2 pound fresh mushrooms, sliced and saute'd**

**1 box (6 ounce) wild and long grain rice**

**1 1/2 cups uncooked Minute instant rice**

**salt**

**pepper**

**paprika**

In a bowl, mix the soups, soup mix, sour cream, milk, sherry and mushrooms.

In another bowl, add two-thirds of the soup mixture to the two uncooked rices. Mix well. Pour into a three-quart greased casserole dish or two smaller casseroles. Place the chicken breasts on the rice mixture (the chicken may be boned, if desired).

Add salt and pepper to taste. Pour the remaining one-third of the soup mixture over the top. Sprinkle with paprika.

Bake, covered, at 350 degrees for one hour and 15 minutes.

Remove the cover and bake for 30 minutes until done and golden.

Yield: 8 to 10 servings

## **Chicken**

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*Per Serving (excluding unknown items): 4976 Calories; 286g Fat (53.6% calories from fat); 508g Protein; 50g Carbohydrate; 4g Dietary Fiber; 1637mg Cholesterol; 3700mg Sodium. Exchanges: 1/2 Grain(Starch); 69 1/2 Lean Meat; 4 Vegetable; 1 1/2 Non-Fat Milk; 14 Fat.*