

# Turkey or Chicken Rice Casserole

## Ingredients:

- 3 C cubed cooked turkey or chicken
- 1-½ C finely diced celery
- 3 T finely chopped onion or dried minced onion
- 1-¼ C light mayonnaise
- ½ C sliced almonds
- 3 C cooked rice, white or brown
- 2 cans cream of chicken soup \*\*
- 1 can of milk

## Topping:

- 1-½ C corn flakes
- ½ C sliced almonds
- 3 T butter or margarine

Melt butter and combine with corn flakes and almonds

## Directions:

1. Cook rice according to package directions
2. Cube turkey or chicken
3. Dice celery and onions
4. Combine soup, milk and mayonnaise
5. Add to other ingredients
6. Place in large, buttered casserole dish
7. Bake at 350° until heated through
8. Add topping and bake until casserole is golden and bubbling (about another ½ hour)

\*\* Don't like using cream of chicken soup? Here's an easy substitute:

## Cream of Chicken Soup Recipe

### Ingredients:

- 1 T flour
- 3 T butter
- ½ C chicken broth (can be made with bouillon)
- ½ C milk
- Salt and pepper to taste (don't add if using salted bouillon)

### Directions:

Melt the butter in a small sauce pan using medium-low heat. When melted, whisk in the flour and continue whisking until smooth and bubbly, making a roux. Remove from heat and slowly whisk in chicken broth and milk. Return to heat and bring to a gentle boil, whisking constantly, until the mixture thickens. Add salt and pepper to taste (don't add if using salted bouillon).

- ***This recipe equals one 14.5 ounce can cream of chicken soup***