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Chicken & Wild Rice Casserole



Photo Susie Iventosch

2 teaspoons Pick-a-Pepper Sauce

1 tablespoon Soy Sauce

1/4 fresh basil leaves, cut into fine strips or chiffonade

DIRECTIONS

Cook rice according to directions. Mix all ingredients (reserve 1/2 cup cheese) and pour into greased 9x13 inch casserole dish. Sprinkle reserved cheese over the top. Bake at 350° until hot and cheese is bubbly.

Note* The original recipes called for diced celery, mushrooms, green pepper and sometimes shrimp, too, but no olives, basil, or sundried tomatoes. I've used feta cheese, too. You can definitely integrate your favorite ingredients into this dish!

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INGREDIENTS

1 cup brown rice, cooked (1 cup before cooking)

1 cup wild rice, cooked (1 cup before cooking)

1 large yellow onion, coarsely chopped and caramelized in olive oil

3/4 cup chopped sundried tomatoes

1 cup (pitted and quartered) Kalamata olives

4 boneless, skinless chicken breasts, cooked and cut into bite-sized pieces

2 Italian turkey sausages, cooked, casing removed and cut into bite-sized pieces (optional), about 1 1/2 cups bite-sized sausage bits.

1 1/2 cups grated Parmesan (or sharp white cheddar, or both!)

1 can cream of chicken soup or cream of mushroom soup (can use two cans, but I prefer to use just one)