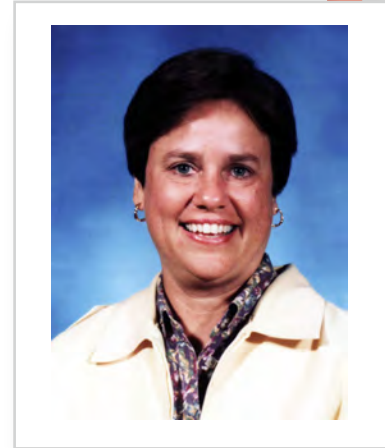


Chicken and Wild Rice Casserole



from Pam Herrington



Ingredients

- 1 small diced onion
- 1 cup sliced celery
- 1 stick butter
- 1 box Uncle Ben's Wild Rice (not instant)
- 1 can Cream of Chicken soup
- 1 can French Style green beans (drained)
- 1 can sliced water chestnuts (optional)
- 3 or 4 chicken breast halves
- 1/2 to 3/4 cup of chicken broth
- 1 can French's or Durkee's french fried onion rings

Directions

Cook chicken breasts until tender, then dice into small pieces. Cook wild rice by box directions. Saute celery & onion in one stick of butter. Mix onion, celery, drained green beans, cream of chicken soup, water chestnuts, cooked wild rice and chicken; add broth so the mixture is smooth (not sticky.) Butter long casserole dish. Pour mixture in dish. Top with french fried onion rings. Bake for 20 minutes @ 350°.

