

Since I don't like stuffing *or* mushrooms, back in the early 1990s I drastically altered a chicken-and-stuffing recipe that I was shown by a friend. The generous amount of soup mixture in this recipe ensures that the chicken and the rice stay moist.

Marie Rice

www.PartOfTheWhole.com

Marie's Chicken and Rice Casserole

2 pkgs Chicken-flavored Rice
Ingredients as directed on the rice packages
4-5 boneless skinless chicken breasts
Black Pepper to taste
2 cans Cream of Chicken soup
Wine to taste
3 cups shredded cheese

Cook the packages of rice according to the directions, cooking for about 5 minutes less than the directions call for. Rice will still be a bit runny.

Preheat oven to 350 degrees.

Pour cooked rice evenly into the bottom of a 9x13 pan. Separate chicken breast pieces, removing excess fat and tendons. Lay uncooked chicken breasts on top of rice. (Chicken breast pieces can be cut in half, first, if desired.) Sprinkle pepper over the chicken.

Open both cans of soup into a mixing bowl. Stir in enough wine until the soup has thinned a little but is still fairly thick. (Drink a little wine if desired, at this point. <wink>) If desired, stir 1 cup of the shredded cheese into the mixture. Pour soup mixture over the chicken.

Sprinkle your favorite flavor of shredded cheese over the soup mixture.

Bake for about 35 minutes. Allow casserole to cool for approximately 5 minutes before serving.

Notes:

Experiment with various wines - especially if it's not *supposed* to go with chicken.

Substitute wine coolers or other "coolers" for the wine.

Experiment with various cheeses and combinations of cheese.

Substitute Cayenne Pepper and/or White Pepper for some or all of the Black Pepper.

Add other spices sprinkled on top of the chicken.

Substitute other flavors of rice.

Substitute other flavors of cream soups - such as Cream of Mushroom or Cream of Celery.