

## Chicken and Wild Rice Casserole

**(Prepare the casserole Monday night. Cover with foil and bake it covered Tuesday morning, before coming to Forum Friends.)**

4 cups chopped cooked chicken (about 4 large breasts, boiled)  
2 boxes 6oz. of Long Grain & Wild Rice (like Uncle Ben's) follow directions on box  
1/2 cup chopped celery  
1 medium jar pimento (chopped)  
1 can water chestnuts (drained and chopped)  
1 large can French-style green beans (drained)  
1 can cream of mushroom soup  
1 cup mayonnaise  
1 large can French-fried onion rings (we will buy the onion rings and have them at the church to put on the casseroles)

Boil chicken and cut into small pieces and set aside. Prepare rice according to the directions on box. Combine celery, pimento, water chestnuts, green beans, mushroom soup, and mayonnaise; then mix with the chicken and rice and place in a 9 x 13 disposable pan. Bake at 350 for 30-40 minutes until heated through. *Top with French-fried onion rings the last 10 minutes.* We will do that at church.

Tuesday morning- Bake covered at 350 degrees 30-40 minutes until heated through.

If you have any questions about the recipe, please call Zeldajean or Ann.