

Contest-Winning Chicken Wild Rice Casserole

From Elizabeth Tokariuk, tasteofhome.com

Ingredients

1 small onion, chopped
1/3 cup butter
1/3 cup all-purpose flour
1-1/2 teaspoons salt
1/2 teaspoon pepper
1 can (14-1/2 ounces) chicken broth
1 cup half-and-half cream
4 cups cubed cooked chicken
4 cups cooked wild rice
2 jars (4-1/2 ounces each) sliced mushrooms, drained
1 jar (4 ounces) diced pimientos, drained
1 tablespoon minced fresh parsley
1/3 cup slivered almonds

Directions

1. In a large saucepan, saute onion in butter until tender. Stir in the flour, salt and pepper until blended. Gradually stir in broth; bring to a boil. Boil and stir for 2 minutes or until thickened and bubbly. Stir in the cream, chicken, rice, mushrooms, pimientos and parsley; heat through.
2. Transfer to a greased 2-1/2-qt. baking dish. Sprinkle with almonds. Bake, uncovered, at 350° for 30-35 minutes or until bubbly.