

Harvest Chicken Casserole



Ingredients

2 tbsp. extra-virgin olive oil, divided, plus more for baking dish.

500 grams. boneless skinless chicken breasts

Kosher salt

Freshly ground black pepper

1/2 onion, chopped.

1 medium sweet potato, peeled and cut into small cubes.

200 grams brussels sprouts trimmed and quartered.

1 clove garlic, minced.

2 tsp. fresh thyme leaves

1 tsp. paprika

1/2 tsp. ground cumin

1/4 c. low-sodium chicken broth, divided.

3 c. cooked wild rice.

1/4 c. dried cranberries

1/4 c. sliced almonds

Method

Step 1

Preheat oven to 350° and grease a 9"-x-13" baking dish with oil. In a large, deep skillet over medium-high heat, heat 1 tablespoon oil. Season chicken with salt and pepper. Add chicken to skillet and cook until golden and cooked through, 8 minutes per side. Let rest 10 minutes, then cut into 1" pieces.

Step 2

Heat another tablespoon oil over medium heat. Add onion, sweet potatoes, Brussels sprouts, garlic, thyme, paprika, and cumin. Season with salt and pepper and cook until softened, 5 minutes. Add half of the broth, bring to a simmer, and cook, covered, 5 minutes.

Step 3

Place cooked rice in a large baking dish and season with salt and pepper. Stir in chicken, cranberries, cooked vegetables, and the remaining broth. Top with almonds and bake until dish is hot, and almonds are toasted, 15 to 18 minutes.