

Harvest Chicken Casserole

Makes 8 Servings



2 tablespoons olive oil
2 pounds boneless, skinless chicken breasts
salt and pepper to taste
1 onion chopped
2 sweet potatoes cut into cubes
1 pound brussels sprouts trimmed and cut into quarters
2 garlic cloves minced

2 teaspoons fresh thyme leaves
1 tablespoon paprika
1/2 teaspoon ground cumin
1/2 cup chicken stock
6 cups cooked rice
1/2 cup dried cranberries
1/2 cup almonds sliced

Preheat oven to 350°F. Grease a 9-inch by 13-inch baking dish with olive oil.

In a large deep skillet heat 1 tablespoon of olive oil over medium-high heat.

Season the chicken breast with salt and pepper. Add chicken to the skillet and cook until golden and cooked though about 8 minutes per side. Let rest for 10 minutes and cut into 1-inch cubes. Set aside.

Heat 1 tablespoon olive oil over medium heat. Add onion, sweet potatoes, brussel sprouts, garlic, thyme, paprika, and ground cumin. Season with salt and pepper.

Cook until softened about 5 minutes.

Add ¼ cup of chicken stock and bring to a simmer. Cook covered for 5 minutes.

In a large baking dish add cooked rice. Stir in chicken, dried cranberries, cooked vegetables and the remaining ¼ cup chicken stock. Top with sliced almonds.

Bake for 15-18 minutes or until the dish is hot.

Serve