

## **Chicken and Wild Rice Casserole**

Prep 15m Cook 40m Total 55m

Ingredients

- 11/21b boneless skinless chicken breast
- 1 cup chopped onion
- 6 oz. box uncooked long-grain and wild rice
- 12 oz. package steamable peas
- 10¾oz can reduced-fat cream of mushroom soup
- 1 cup sour cream
- 1 teaspoon salt
- 1 teaspoon pepper
- 1 teaspoon poultry seasoning
- ½ teaspoon garlic powder
- ½ cup grated Parmesan cheese

## Directions

- 1. Cut chicken into ½-inch pieces.
- 2. Spray a large skillet with fat-free cooking spray; heat over medium-high heat.
- 3. Add chicken and onion.
- 4. Cook 6 to 8 minutes or until chicken is done.
- 5. Cook rice according to package directions.
- 6. Preheat oven to 350 degrees.

7. Stir cooked rice, peas, soup, sour cream, salt, pepper, poultry seasoning, and garlic powder into chicken mixture.

- 8. Spoon mixture into a 9- x 13-inch baking dish sprayed with cooking spray.
- 9. Bake 30 minutes; top with cheese and bake 10 minutes longer.