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Cheesy Rice and Chicken Casserole

MyThreeSons Gourmet Pimento Cheese turns cooked chicken into a quick-and-easy casserole. Great for using that leftover Thanksgiving turkey, too.

Prep time: 15 minutes

Cook time: 30-35 minutes

Makes 8 servings

1 tablespoon olive oil
1/2 cup chopped onions
3 cups frozen chopped broccoli, thawed and drained
2 1/2 cups cooked chicken or turkey
3 cups cooked rice
2 (10-ounce) containers MyThreeSons Gourmet Pimento Cheese Emmy's Original or Spicy White Cheddar
1/2 teaspoon salt
1/2 teaspoon pepper
1/2 cup chicken broth
1 cup slivered almonds

Preheat the oven to 350 degrees and spray a 9-inch by 13-inch baking dish with nonstick cooking spray.

Place a small saute pan on medium heat and add the olive oil. Saute the onions until they are soft but not brown.

In a large bowl, combine the onions, broccoli, cooked chicken or turkey, cooked rice, MyThreeSons Emmy's Original or Spicy White Cheddar, salt and pepper. Stir in chicken broth. Pour the mixture into the prepared baking dish and top with the almonds.

Cover the dish with aluminum foil and bake for 20 minutes. Remove the foil and bake another 10 to 15 minutes or until the casserole is lightly browned.