

Betty's Baked Chicken and Rice Casserole



Uploaded on 5 Oct 2011

In this video, Betty demonstrates how to make Baked Chicken and Rice Casserole. This is a great oven-baked blend of cooked chicken, soups, celery, onion, water chestnuts, mayonnaise, with a crumb topping.

Ingredients:

- 2 cups chicken, cooked and cut into chunks
- 2 tablespoons butter, melted
- 1 cup finely chopped celery
- 2 tablespoons chopped onion
- 1 cup cooked white rice
- 10.75-oz. can cream of chicken soup
- 10.75-oz. can Cheddar cheese soup
- 2/3 cup mayonnaise
- 7-oz. to 8-oz. can sliced water chestnuts, drained
- cooking oil spray
- 1 cup cornflake crumbs
- 2 tablespoons butter, melted

Saute 1 cup of finely chopped celery and 2 tablespoons finely chopped onion in 1 tablespoon melted butter over low heat, stirring occasionally. Set aside. In a large bowl, combine 2 cups cooked, chunked chicken, 1 cup cooked white rice, 1 can cream of chicken soup, 1 can Cheddar cheese soup, 2/3 cup mayonnaise, 1 can drained water chestnuts, and the previously sauteed celery and onion. Mix well and pour into a 13-inch by 9-inch by 2-inch baking dish, which has been sprayed with cooking oil spray. Use the back of a spoon to smooth out mixture until it is even. Bake at 350 degrees (F) for 20 minutes, until bubbly. Mix 1 cup cornflake crumbs with 2 tablespoons melted butter. Sprinkle evenly over partially baked casserole. Return casserole to 350-degree (F) oven and continue to bake 10 minutes longer, until the topping is browned and the whole casserole is bubbly. Remove from oven and serve immediately! Delicious! I hope you enjoy this recipe! --Betty :)