

## **CHICKEN (TURKEY) RICE CASSEROLE**

(a Good Shepherd Mission Recipe – Revised Nov., 2009)

½ cup of melted butter or margarine  
½ cup flour  
2 cups stock or broth (Oxo or similar product is fine)  
¾ cup to 1 cup milk (as needed)  
2 tsp. salt  
Black pepper to taste  
6 cups cooked, diced chicken or turkey.  
½ cup chopped Green Pepper  
1 ½ cup sliced mushrooms  
1 cup chopped tomato or red pepper  
4 cups cooked rice.  
\*\* (See Note below)

In a large pan (such as a Dutch oven type) over medium heat, whisk flour into butter to make a roux. Add stock, milk and seasoning. Whisk and cook, until thickened. Remove from heat.

Add chicken (or turkey) and all other ingredients, mixing thoroughly.

Transfer the mixture to the casserole pan and bake 30 minutes at 350F.

Cool, cover and freeze. (It is best to mark the contents label to the lid before freezing)

\*\* **Note:** This recipe is amenable to being “enhanced” by such additions of garlic, soy sauce, Worcestershire sauce, carrots (small cubes), chopped celery, white wine, etc. Your imagination and personal culinary experience would be appreciated !!!

For your information: 1 casserole is ten servings.

Knights of Columbus Good Shepherd Council #8340 is pleased to act as the Facilitating organization for **your** Good Shepherd Parish **Casseroles for Good Shepherd Mission** Program.

[CR Casserole 2021]