

Cheesy Chicken with Mushrooms

INGREDIENTS

1/2 cup rice
2 tablespoons butter, divided
2 tablespoons flour
1 cup milk
2 ounces cheddar cheese, grated
salt and black pepper to taste
4 ounces mushrooms (6 - 8)
1 pound cooked chicken, skinned, cut into pieces

- Prepare rice according to package directions and keep hot
- To make cheese sauce, melt 1 tablespoon of the butter
- Remove from heat and stir in flour
- Gradually add milk, stirring constantly
- Bring slowly to a boil and simmer gently until thick, stirring constantly
- Remove from heat and stir in cheese
- Season with salt and pepper; slice mushrooms and saute in the remaining butter over medium heat until mushrooms begin to soften
- Mix chicken, mushrooms and cheese sauce
- Check seasoning
- Spoon a thin layer of rice into a shallow heatproof dish
- Cover with chicken and sauce and repeat layers, finishing with rice
- Bake, lightly covered with foil, at 400°F for 15 minutes
- Serve with salad or hot green vegetables

Serves 4