

## **LOUISE'S LUNCHEON CHICKEN**

2-3 whole chicken breasts  
Italian seasoning  
1 box Uncle Ben's wild rice mix  
1 can undiluted cream of mushroom soup  
(or cream of chicken)  
1 small can evaporated milk  
1/4 lb. fresh sliced mushrooms  
4 Tbsp. sour cream  
1 cup frozen peas

Boil chicken in water, 1/2 cup white wine & 1 Tbsp. Italian Seasoning. Use enough liquid to cover the chicken. (DO NOT THROW OUT WATER-----Use the water to cook the rice.)  
Debone & cut chicken into bite-size pieces.

Cook Rice in "chicken water". Then add: chicken & other ingredients. Pour into a casserole dish, top with slivered almonds. Bake uncovered at 350 degrees for 30 minutes.

*Louise, our American friend from England, served this dish often at her world famous "English Ladies" Luncheons.*