

## Wild Rice-Chicken Casserole

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- 1 6-ounce package long grain and wild rice mix**
- 1/2 cup chopped onion**
- 1/2 cup chopped celery**
- 2 tablespoons butter**
- 1 10<sup>3</sup>/<sub>4</sub>-ounce can condensed cream of mushroom soup**
- 1/2 cup dairy sour cream**
- 1/3 cup dry white wine**
- 1/2 teaspoon curry powder**
- 2 cups cubed cooked chicken or turkey**
- 1/4 cup snipped parsley**

Prepare rice mix according to package directions. Meanwhile, cook onion and celery in butter till tender. Stir in soup, sour cream, wine, and curry. Stir in chicken and cooked rice; turn into a 12x7<sup>1</sup>/<sub>2</sub>x2-inch baking dish. Bake, uncovered, at 350° for 35 to 40 minutes. Stir before serving; garnish with snipped parsley. Makes 4 to 6 servings.

**Microwave cooking directions:** On range top prepare rice mix according to package directions. Place onion, celery, and butter in 2-quart nonmetal casserole. Cook, covered, in countertop microwave oven till tender, 2 to 2<sup>1</sup>/<sub>2</sub> minutes. Blend in soup, sour cream, wine, and curry. Stir in chicken and rice. Micro-cook, covered, till hot, 8 to 10 minutes; turn dish after 5 minutes. Top with parsley.