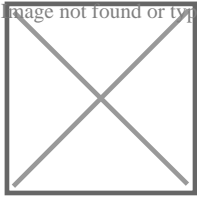


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# WILD RICE CASSEROLE

1-800-try-soup (879-7687) © 2023 Campbell Soup Company [campbellsfoodservice.com/recipes](http://campbellsfoodservice.com/recipes)

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## Nutrition Facts

Serving Size	1 CUP	
Amount Per Serving		
Calories 300		
		% Daily Value
Total Fat 10.1g		16%
Saturated Fat 2.1g		11%
Cholesterol 81mg		27%
Sodium 453mg		19%
Total Carbohydrate 31.3g		10%
Dietary Fiber 1.5g		6%
Protein 19.9g		40%
Vitamin A 1%	Vitamin C 0%	
Calcium 5%	Iron 12%	

## Total Time

115 min.

## Difficulty

medium

## Yields

50

## Serving & Size

1 CUP



Long grain white and wild rice combine with Campbells® Condensed Cream of Celery Soup and Campbells® Condensed Cream of Mushroom Soup to make this hearty casserole. Topped with almonds for additional flavor and crunch, this is a perfect side to many entree options.

## Ingredients

Weight      Measure

long grain white rice, unprepared

2 lb.

seasoned long-grain and wild rice mix	22 oz.	
boneless, skinless chicken thigh, yield from 1 pound raw, cut into 2 inch strips		10
 <del>Campbell's® Cream of Celery Soup, 50 oz ea</del>	50 oz.	1 cans
 <del>Campbell's® Healthy Request® Cream of Mushroom Soup, 50 oz ea</del>	50 oz.	1 cans
water		2 1/2 pt.
almonds, slivered	10 oz.	3 cups

## Instructions

1. Mix regular rice, long-grain and wild rice and seasoning packet. In each of 2 baking pans (12x20x2) evenly divide rice mixture. Top each with half the chicken.
2. Mix soups and water. Pour 3 quarts over each pan. Sprinkle with almonds. Cover.
3. Bake at 350° F, CCP: Bake until internal temperature is 165° F. or higher for 15 seconds and chicken is no longer pink and rice is done, about 1 hour 45 minutes. Stir before serving. CCP: Hold at 140° F. or higher. Portion using two No. 8 scoops (1 cup).