



Hearty Chik'n Casserole

- 1 can (13 ounce) FriChik, Fried Chik'n or Chik'n Bites, reserve the gravy
- 2 cups cooked brown rice
- 1 cup cooked wild rice
- 1 can (15 ounce) garbanzo beans, drained and rinsed
- 1 can cream of celery or cream of mushroom soup
- 1 cup celery, chopped
- 1 green pepper, diced
- 1 small onion, chopped
- ¼ cup sliced almonds (optional)

Directions: Drain and dice the Chik'n. Sauté the onions, celery, and green pepper until just softened. In a large bowl add the vegetables, Chik'n, garbanzo beans, and rice. In a separate bowl combine the cream soup with some of the reserved Chik'n gravy to thin the soup. Stir into the rice mixture, adding more gravy as needed. Put mixture in a greased 9x13 casserole dish. Top with the slivered almonds. Bake at 350 for 45-60 minutes.

Submitted by S.S. of North Carolina