



CONVIVIVUM
URBAN FARMSTEAD

Reheating Instructions:

If reheating the entire casserole, place in the oven at 375 degrees F for 30-35 minutes or until it is 165 degrees in the center.

It can also be portioned out cold and then reheated in the microwave as individual portions. **DO NOT PUT CASSEROLE PAN IN THE MICROWAVE.**

Chicken Pot Pie Casserole

INGREDIENTS

3 medium celery stalks, chopped
3 medium carrots, chopped
2 cups minute rice
1 cups frozen green peas
1 lb. chicken breast, cut into 1-inch chunks
1/2 teaspoon black pepper (+ more for serving)
1 teaspoon salt (or more to taste)
1/2 teaspoon garlic powder
2 cups water
1/2 cup smashed bread crumbs

For the homemade cream of mushroom soup:

1 Tbsp. butter
1 small onion, diced
2 T. flour
1 3/4 cup chicken broth
1 cup milk
10 oz. sliced mushrooms
(*Can also use a 10.5 oz can of cream of mushroom soup)

INSTRUCTIONS

1. Preheat the oven to 375°F and spray a 9×13-inch casserole dish with non-stick cooking spray.
2. Then, heat a large dutch oven over medium/high heat. Add butter.
3. When butter has melted, add the mushrooms to the dutch oven and saute them for 3-4 minutes.
4. Add onion and cook for an additional 3-4 minutes.
5. Stir in chicken broth
6. Sprinkle flour over the vegetables and use a spoon to mix the flour with all of the vegetables until the flour absorbs all of the excess liquid in the pot.
7. Turn heat to medium and slowly add the chicken broth and milk to the pot, stirring constantly until the liquid thickens (@ 7-9 minutes). Remove from heat and set aside.
8. In the greased casserole dish, add minute rice, peas, celery, carrots, diced chicken, and water. Mix. Add cream of mushroom soup and seasoning. Mix again.
9. Cover the casserole dish with tin foil and place in the oven. Bake at 375°F for 60 minutes.
10. Remove casserole dish from the oven, remove lid, sprinkle with cracker or bread crumbs, and let sit for at least 10 minutes to fully thicken.

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