



CONVIVIVUM
URBAN FARMSTEAD

THIS CASSEROLE IS FULLY BAKED AND ONLY NEEDS REHEATING

The recipe is provided below if you would like to recreate the meal.

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.

Buffalo Chicken & Rice Casserole

**Ingredients subject to change based on availability.*

2 cups uncooked minute rice
2 cups water
2 cups cooked, diced chicken
2 Tbsp Franks Red hot sauce
1 teaspoon garlic powder
1/2 teaspoon salt
¼ teaspoon pepper
½ cup diced onion
½c cup diced celery
1 cup diced carrots
1 can (10.5 oz) cheddar cheese soup

INSTRUCTIONS

1. Preheat oven to 375 degrees F. Then, spray a large casserole dish with nonstick cooking spray.
2. In a 9x13" casserole pan, mix together all of the ingredients: 2 cups uncooked minute rice, 2 cups water, 2 cups cooked, diced chicken, 2 Tbsp Franks Red hot sauce, 1 tsp garlic powder, 1/2 teaspoon salt, ¼ teaspoon pepper, ½ cup diced onion, ½c cup diced celery, 1 cup diced carrots, 1 can (10.5 oz) cheddar cheese soup
3. Mix everything together in the casserole dish so that it's evenly spread out.
4. Cover and bake for 50 minutes, or until rice is fully cooked.
5. Remove cover and let cool for 5-10 minutes. Enjoy!

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