

# Chile Chicken Rice Casserole Spices Up Recipe Contest



(NAPS)—Chicken and rice and tongue-tingling spice. That's what winning recipes are made of.

Faced with 1,200 entries, the judges for Rice-A-Roni's 2000 National Rice and Chicken Month recipe contest found a favorite in Roxanne Chan's **Chile Chicken Rice Casserole**. The Albany, Calif., resident and passionate contest entrant won the \$5,000 grand prize.

"My 12-year-old son loves Rice-A-Roni," Chan said. "I know that when I make a dish like this, it will please the whole family."

A mixture of creamy cheese, chicken-flavored Rice-A-Roni and sour cream is complemented by mild Mexican seasonings in this showstopper main-dish meal.

The second annual contest encouraged Rice-A-Roni lovers to showcase their favorite pairing of America's best-selling flavored rice and chicken. Entries showed that the family favorite is versatile enough to be used in casseroles, skillet meals, innovative soups, salads and ethnic dishes.

Eight winners received a total of \$9,000 in prize money. All of the winning recipes can be found at [www.ricearoni.com](http://www.ricearoni.com). Here is Chan's winning recipe:

## Chile Chicken Rice Casserole

- 12 oz. boneless, skinless chicken breasts, cut into 1-inch pieces
- 2 tablespoons vegetable oil, divided
- 1 (6.9-oz.) package Chicken Flavor RICE-A-RONI
- 1 (4.5-oz.) can diced green chiles

- 3 green onions, sliced
  - ½ cup sour cream
  - 2 eggs
  - ½ cup milk
  - ½ cup flour
  - 1 teaspoon chili powder
  - 1 cup shredded jalapeño Jack cheese
- Toppings: sour cream, tomatoes, avocado, cilantro

1. Preheat oven to 425°F. Heat 1 tablespoon oil in large skillet; sauté chicken over medium-high heat for 5 minutes or until no longer pink inside. Transfer to mixing bowl. Add remaining 1 tablespoon oil to same skillet; sauté rice-pasta mix until golden brown.

2. Add 2½ cups water and seasoning packet to skillet; bring to a boil. Reduce heat to low, cover and simmer 15-20 minutes until rice is tender.

3. To chicken in mixing bowl, add cooked rice, green chiles, green onions, and ½ cup sour cream; mix well.

4. In separate bowl, whisk together eggs, milk, flour and chili powder. Add cheese and mix well.

5. Spread chicken and rice mixture in a round, oiled 2-quart glass casserole dish. Pour cheese and egg mixture evenly over chicken and rice. Bake for 20 to 25 minutes, uncovered, or until topping is puffed and lightly browned. To serve, cut into wedges. Top each wedge with sour cream and sprinkle with chopped tomato, avocado and cilantro.

Serves 6.