

CHICKEN SPECTACULAR

3-4 CUPS COOKED CHICKEN (BITE SIZE)

1 - 6 OZ. BOX UNCLE BEN'S WILD RICE

1 - 10.5 OZ. CAN CREAM OF CELERY SOUP

1 CUP SOUR CREAM

1 CUP MAYONNAISE

1 - 2 OZ. JAR DICED PIMENTOS

1 MEDIUM ONION, CHOPPED

1 15 oz. CAN FRENCH GREEN BEANS, DRAINED

1 8 oz. CAN WATER CHESTNUTS, DRAINED

1-2 CUPS SHREDDED CHEESE (OPTIONAL)

1 6 oz. CONTAINER FRENCH FRIED ONIONS FOR TOP

13X9X2 BAKING PAN, SPRAY WITH COOKING OIL

Rice cooked as directed with seasonings. Chop chicken, onion, pimento, and water chestnuts. Mix all ingredients (DO NOT ADD FRENCH FRIED ONIONS). Pour into a casserole. Top with French fried onions. Bake for 35 minutes at 350 degrees.

Do not cook if you intend to freeze.

OPTIONS:

- 1- **I USED REGULAR GREEN BEANS INSTEAD OF FRENCH STYLE.**
- 2- **I ADDED CHEESE WHEN IT WAS PUT ON OUR PLATES, BUT IT WOULD BE DELICIOUS ADDED INSIDE THE CASSEROLE.**
- 3- **I USED PRE-COOKED UNCLE BENS JASMINE RICE.**