

# CHEESY CHICKEN & RICE CASSEROLE

## ingredients:

- 4 tablespoons butter
- ¼ cup all-purpose flour
- ¼ cup dry white wine or additional chicken stock
- ½ tablespoon fresh minced garlic
- 2 cups low-sodium chicken broth
- 2 cups cooked chicken shredded or diced
- 4 cups cooked rice
- 1 teaspoon kosher salt
- 1 teaspoon black pepper
- 3 ½ cups shredded cheddar cheese divided

## directions:

1. Preheat oven to 350 °F. Lightly butter a 9x13 baking pan
2. In a medium saucepan melt butter over medium-high heat. Whisk in flour and cook for 1 minute.
3. Slowly whisk in the wine and garlic, continually whisking until thickened. Add in the chicken broth ¼ cup at a time, whisking to fully incorporate. Add the salt and pepper and bring the mixture to a simmer. Continue to whisk until the sauce has thickened enough to coat the back of a spoon. Reduce heat to medium-low and then stir in 2 cups of cheese until melted.
4. Turn off the heat and stir in the cooked rice and chicken.
5. Transfer to a 9x13 baking dish. Top with remaining cheddar cheese.
6. Bake for 25-30 minutes or until cheese is melted through and bubbly.

Enjoy!

