

Marsala Chicken Mushroom Casserole by Lynn's Recipes



Lynn demonstrates how to make a great Marsala Chicken and Mushroom Casserole that makes a great dinner. This can be made with leftover chicken, rotisserie chicken or even leftover Thanksgiving turkey. Very easy and quick to make for a quick dinner. From Rachael Ray Magazine.

Ingredients:

- 2 Tablespoons butter
- 10 ounces sliced mushrooms
- 1-1/2 Tablespoons flour
- ½ cup Marsala or white wine
- ½ cup heavy cream
- 2 Tablespoons chopped flat-leaf parsley
- Water
- 1 teaspoon Salt
- ½ teaspoon pepper
- 1 cup long-grain rice
- 2 cups coarsely chopped rotisserie chicken
- 2 Tablespoons grated Parmesan Cheese

Preheat oven to 350°. Spray a 9x13" casserole dish with cooking spray and set aside.

In a large skillet, heat the butter over medium-high heat until just melted. Add the mushrooms and cook, stirring occasionally, until softened, about 5 minutes. Sprinkle the flour on top and stir in for 1 minute. Stir in the Marsala and cream and simmer, stirring occasionally, until slightly thickened, about 3 minutes. Stir in 2 cups water, the parsley, 1 teaspoon salt and ½ teaspoon

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pepper.

In the casserole dish, spread the rice in an even layer, and top with chicken. Pour the mushroom gravy on top. Cover snugly with foil and bake until bubbly about 35 minutes. Discard the foil, sprinkle the Parmesan cheese on top and bake for 5 more minutes.

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