

Mediterranean Rice and Chicken Casserole

January 11th, 2021

This recipe serves: 6

Prep Time: 00:30

Cook Time: 00:45

This easy dish is based on a recipe originally developed by Julia Childs. With a prep time of less than 30 minutes and then 45 minutes in the Oven, this tasty meal is perfect when you suddenly realize that it is nearly dinner-time. Again.

Ingredients:

- 2 Cups Basmati Rice
- 1 Teaspoon Fresh Parsley, chopped
- 8 Cloves (4 Teaspoons) Garlic, finely minced or 1 Teaspoon Garlic Powder
- 1/4 Cup Cherry Tomatoes, halved or quartered
- 1 Tablespoon Pine Nuts
- 1/2 Small Onion, diced and sweated
- 2 Tablespoons Kalamata Olives, chopped
- 1 Can (14 Oz) Quartered Artichokes
- 2 Cups Chicken Stock
- 1 Large Pimento (Red Bell Pepper), seeds and pith removed, cut into thick toothpicks.
- 1.5 lbs Chicken, skin removed
- 1 Teaspoon Smoked Paprika
- 1 Tablespoon Extra Virgin Olive Oil
- 4 Oz Feta Cheese, Crumbled
- 2 Tablespoons Fresh Mint, chopped (optional)

Directions:

Preheat the oven to 400° Fahrenheit

In a 9x13 casserole dish, mix the Basmati Rice, Parsley, Pine Nuts, and the Minced Garlic.

Spread the Rice mixture in an even layer, covering the bottom of the casserole dish.

Spread the Tomatoes, Olives, and the Artichokes

Lay the Pimento strips across the Rice mixture.

In a small saucepan, bring the Chicken Stock to a boil.

Pour the boiling Stock into the Rice.

Cut the Chicken into serving-sized pieces. Arrange each piece of Chicken on top of the Rice mixture and Pimento slices.

Dust the Chicken pieces with Smoked Paprika.

Drizzle with Olive Oil.

Sprinkle with crumbled Feta Cheese

Cover tightly with Aluminum Foil and seal.

Bake for 45 minutes. The internal temperature of the Chicken (tested with a meat thermometer) should reach 160° Fahrenheit and the Rice is tender.

Serve the Chicken on a bed of the Rice mixture with Turkish Milk Bread.