

**Chicken Wild Rice Casserole**  
**20 - Four Person Meals**

**PRINT** *Enlarged Assembly Directions TWICE on page 3 & 4 and  
Other Meal Recipes, Assembly Directions, Assembly Layouts*

This recipe is 22 time the original recipe on page 5.

**Chicken Casserole Food Items Shopping List:**

- 28 lbs. of boneless skinless chicken breasts
- 22 boxes Uncle Ben's Long Grain and Wild Rice Original Recipe
- 50 cups (8oz x 50 = 400oz) Chicken broth
- 22 cans Campbell's Cream of Celery Soup
- 44 cups shredded Swiss Cheese or 11 lbs. block Swiss Cheese to be grated
- 5 cups or 20 oz. Wheat Germ
- Pam Spray - 2 large cans

**Chicken Casserole Packaging Items Shopping List:**

- 40 foil Pans with lids (have more on hand)
- Labels - 4 sheets of 10 per page for a total of 40 Chicken Wild Rice Casserole Labels (have more on hand)
- 20 Jumbo 2 gallon Ziploc bags
- Labels - 2 sheets of 10 per page for a total of 20 Meal Labels (have more on hand for extra meals)
- 20 Prayer Cards (have more on hand)
- 20 Reply Cards (have more on hand)

**Chicken Casserole Utensils Needed:**

***Preparation:***

- Way to grate Swiss cheese if not pre-grated. Food processor works great.
- Can opener if cans not easy open
- 2 Large pots to make rice in
- 2 Large pots to poach chicken in
- Sharp knives for dicing chicken
- Cutting boards
- 2 Large Bowls for mixing casserole ingredients & in assembly

***Assembly:***

- 2 – one cup measuring cups - casserole
- 2 - 1/8 cup measuring cups- wheat germ
- Disinfecting Wipes
- Disposable Gloves
- Tape
- Scissors

### **Chicken Casserole Kitchen Prep:**

- Boil liquid in large pots for all items in recipe needing boiling liquid. Start this as early as possible since it greatly impacts length of cook session!
- Grate Swiss cheese if necessary (could be done ahead of time at home)
- Chicken Prep
  1. Poach chicken breasts in water in 2 large pots
  2. Let chicken cool slightly then Dice chicken into 1 inch pieces
- Rice Prep
  1. Divide the rice boxes & broth between 2 large pots, each pot will contain the following:
    - 11 boxes of Uncle Ben's Long grain and Wild Rice Original Recipe with contents of seasoning packets (provided in box)
    - 25 cups of chicken broth
  2. Combine rice, seasoning packets, broth
    - Stir Rice Mixture well
    - Bring Rice Mixture to a boil then reduce heat low to medium-low
    - Simmer Rice Mixture covered for 15 to 20 minutes, until water is absorbed.
- Using 2 large bowls, place the following in **each** bowl:
  - 1/2 of the cooked rice
  - 1/2 of the diced cooked chicken
  - 11 Cans of Campbell's Cream of Celery soup
  - 22 cups shredded Swiss cheese.

### **Chicken Casserole Assembly Instructions:**

1. Grease 5 x 8 casserole pans with Pam
2. Fill two 5 x 8 pans with 3 cups each Chicken Casserole mixture for each meal
3. Sprinkle 1/8 cup per pan with Wheat Germ
4. Add lid making sure edges of pan are clean
5. Add Chicken Wild Rice Casserole Label

# Chicken & Wild Rice

1. Grease each 5x8 pan with Pam

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2. Fill each pan with 3 cups  
Chicken & Wild Rice mixture

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3. Sprinkle with 1/8 cup Wheat  
Germ

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4. Add lid making sure edges of  
pan are clean

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# 5. Apply Chicken Wild Rice Casserole Label.



**Original Recipe**  
**Chicken & Wild Rice Casserole – Yield: 4 servings (about 5 ½ cups total)**

**Ingredients:**

- 2 cups (about 20 oz.) diced cooked chicken
- 1 can Campbell's Cream of Celery soup
- 2 cups grated Swiss Cheese
- 2 ¼ cups Chicken Broth
- 1 box Uncle Ben's Long Grain & Wild Rice Original Recipe w/seasoning packet
- Wheat Germ for topping
- Pam Spray

**Directions:**

1. Grease an 8 x 8 casserole dish with Pam Spray.
2. Poach chicken breasts and dice them
3. Cook rice in chicken broth – see box for instructions
4. Mix diced chicken, undiluted can of soup and Swiss cheese
5. Spread into greased casserole dish.
6. Sprinkle top with a light coating of Wheat Germ.
7. Bake at 350 preheated oven for 30 minutes or until casserole is bubbling around the edges.
8. It is great served with Cranberry Sauce.
9. It is best to serve this with a green vegetable.