

# Marilyn Owen's Chicken and Wild Rice

- 1 1/2 cups Wild Rice
- 1 tsp Salt
- 6 cups Water
  
- 2 cans Cream of Chicken Soup
- 16 ounces Sour Cream
- To Taste Fresh, Sliced Mushrooms
- 1 whole\* Chicken cut into large bite-size chunks
- 1 cup\* Parmesan Cheese, Grated



*Marilyn Owen adapted her Chicken and Wild Rice recipe for the RV Oven potluck*

## Original Recipe

- Rinse, then drain the rice.
- Cook water, salt and rice for 3 minutes, then simmer for 30 minutes. Drain.
- Place rice in oblong baking dish.
- Next add boned chicken. Pour in mushrooms.
- Mix soup and sour cream together. Pour over chicken and mushrooms. Top with cheese.
- Bake at 375° for 30 minutes covered, then bake 30 minutes uncovered.

## Marilyn's Adaptation for the RV Oven potluck

The same directions as above except

- I used a disposable lasagna pan
- \*I used enough cut up chicken to cover the rice and a generous amount of Parmesan cheese to cove the top
- In my RV oven I cooked 30 minutes covered and 45 minutes uncovered

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