

Baked Chicken over Creamy Mushroom Rice

Ingredients

4 large bone-in chicken breast or pieces of choice

Salt, pepper, paprika and flour for dusting

3 cups chicken broth

2 bay leaves

1 teaspoon Creole seasoning

1 tablespoon butter or olive oil

1/4 cup diced onion

1/4 cup diced celery

1 -8 oz fresh mushrooms, chopped

1/4 cup diced roasted bell pepper, see below

1 cup heavy cream

1 cup uncooked rice, I used aromatic long grain

How to make it

Wash the chicken under running water and remove visible fat. I leave the skin on to bake but you may remove it if desired. I like to cut each breast in half creating a better serving size and also for even cooking. Season the pieces with salt, pepper

and a light sprinkle of paprika and dust lightly with flour. Set on a baking sheet skin side up. Place in a preheated 350 degree F. oven and bake uncovered for about 25 minutes or until skin is crisp and brown. Remove and set aside in a warm area.

While chicken is baking, combine broth, bay leaves and Creole seasoning in a saucepan and simmer over medium heat for about 15 minutes. Remove bay leaves.

In a skillet, melt butter and saute onion, celery and mushrooms over medium high heat until tender. Add the bell pepper and remove from heat.

Spray a large oblong casserole dish with cooking oil and combine the chicken broth, mushroom mixture and the cream in the dish. Stir in the rice. Lay the chicken pieces on top, push each down a bit and cover with aluminum foil. Bake about 30 minutes or until rice is done and chicken is thoroughly cooked. The rice should still be a little moist. Remove and let set a few minutes before serving.

Quick Roasted Peppers: Working with tongs over a hot heat source, like a gas stove, hold pepper slices over the flame a few minutes until blistered.

source;allsimplyrecipes;com