

Amish Chicken Casserole



6 servings, Total cooking time 1-1 ½ hr

You will need

8 oz Zebra Basmati Rice, cooked
2 cups chicken, cubed and cooked
1 cup milk
1 can mushrooms
2 teaspoons salt
½ teaspoon black pepper
½ teaspoon white pepper
½ cup margarine
1/3 cup flour
2 carrots, chopped and boiled
1 capsicum, chopped and boiled
Black olives, sliced
Grated cheddar and mozzarella cheese

For the chicken

2 tablespoons oil
2 cups chicken stock
3 tablespoons garlic paste
1 lemon
1 teaspoon red chili powder
½ teaspoon white pepper
½ teaspoon black pepper
50 gm ketchup
Heat the oil in a pan. Fry the chicken in the garlic paste then add all the spices and let it cook. While stirring squeeze the lemon and add the ketchup. Cook the chicken in the ketchup and stir till it's tender. Put it aside.

To cook

Melt the margarine in a pot, add flour and stir until smooth. Gradually add milk and the chicken stock. Let it boil. Add the seasonings and then the sliced mushrooms. Let it cook. Take a greased 9 x 13 inch baking dish, spread a layer of cooked rice then cover with a layer of the chicken mixture. Pour the white sauce on top and sprinkle vegetables over it. Spread thickly with grated cheese and sprinkle the black olives all over. Bake in a 200 degree oven until the cheese melts.

Serve hot.