



## SCALLOPED CHICKEN SUPREME

- 1 1/2 Cups Cooked Rice
- 2 Cups Chicken Broth
- 3 Tablespoons Butter
- 6 Tablespoons Flour
- 1 1/2 Cups Milk
- 1 1/2 Teaspoons Salt
- 1/4 Teaspoon Pepper
- 2 Cups Diced Cooked Chicken
- 1 Pimiento, Cut Fine
- 1 Cup Cooked, Sliced Mushrooms
- 1/2 Cup Blanched Almonds
- Buttered Crumbs
- Paprika

## DIRECTIONS

1. Add 1/2 cup chicken broth to the rice and mix.
2. Melt butter, stir in flour, and blend.
3. Add chicken broth with milk, stirring constantly, and cook until mixture thickens.
4. Add salt and pepper.
5. Butter a large casserole and place a layer of rice on the bottom.
6. Top with a layer of chicken, then cover with gravy.
7. Sprinkle with pimiento and mushrooms, then almonds.
8. Repeat until all ingredients have been used.
9. Sprinkle top with buttered crumbs and paprika.
10. Bake in a 350 degree oven for 30 minutes.