

# Creamy Baked Chicken

## Ingredients

- 6 Tbsp unsalted butter, plus more for casserole dish
- 5 cups water
- 1 sprig fresh thyme
- 1 bay leaf
- 2 Tbsp salt
- 2 boneless, skinless chicken breasts
- 1½ cups wild rice
- 6 Tbsp dark brown sugar
- 1 cup cranberries, fresh or frozen
- 2 Tbsp chopped fresh rosemary leaves
- ¼ cup bread crumbs
- Salt
- 5 oz button mushrooms, quartered (about 2 cups)
- 1 small onion, chopped
- 2½ cups heavy cream
- ½ tsp ground cinnamon
- 2 cups shredded Gruyère cheese
- Freshly ground black pepper



## Preparation

1. Preheat the oven to 375°
2. Butter a 9 by 13-inch casserole dish
3. In a large saucepan, combine the water, thyme, bay leaf, and salt and bring to a boil over medium heat
4. Add the chicken and simmer until cooked through, about 15 minutes, depending on thickness of the chicken
5. Remove the chicken to a cutting board
6. When cool enough to handle, dice into 1/2-inch cubes and reserve
7. Return the water to a boil, add the wild rice, and cover
8. Cook over medium heat until the rice grains split, 40 to 45 minutes
9. Drain the excess water, transfer the rice to a bowl and set aside
10. In a small pot, over medium heat, add 2 tablespoons of butter
11. When the butter is melted add the brown sugar, cranberries, rosemary, bread crumbs, and a pinch of salt
12. Stir until the sugar is dissolved and the mixture is uniform
13. Transfer to a bowl and set aside
14. In a large straight-sided sauté pan over medium-high heat, melt 2 tablespoons butter
15. Add the mushrooms, onions, and a pinch of salt
16. Sauté until the mushrooms are browned, about 5 minutes
17. Add the heavy cream and the cinnamon, bring to a boil, then reduce the heat and simmer about 2 minutes to thicken slightly

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18. Add the Gruyere and mix to incorporate
19. Add the rice and chicken to the pot and stir to combine
20. Season the mixture with salt and pepper, to taste, then transfer it to the prepared casserole dish
21. Spread the cranberry mixture evenly over the top of the casserole and bake until golden and bubbling, about 15 to 20 minutes
22. Remove from the oven and serve hot