

# A Sutherland Belle

## Buffalo Chicken & Rice Casserole

### INGREDIENTS

- 1 1/2-pound boneless chicken tenderloins or breast, cut into bite-size pieces
- 2 tablespoons butter
- 1 cup chopped onions
- 1 cup chopped celery
- 4 cloves minced garlic
- 1 large grated carrot
- 2 teaspoons [Hidden Valley Ranch Spicy Seasoning](#)
- 1 1/4 cups long-grain rice
- 1/2 cup [Frank's RedHot Wings Buffalo Sauce](#)
- 2 1/2 cups chicken broth
- 1 cup shredded cheddar cheese
- 1/4 cup fresh chopped cilantro or parsley
- 1/2 cup crumbled blue cheese
- 1/4 cup chopped green onions
- [Mexican Crema Sauce](#) or sour cream, optional topping

### INSTRUCTIONS

1. Place butter in a 10" oven-proof skillet or sauté pan with a lid. Set over medium heat. Add the chopped onions and celery. Sauté for 3-5 minutes to soften.
2. Add the chicken pieces and seasonings. Cook for another 3-5 minutes. Don't worry if the chicken is still a little raw.
3. Add the carrot, rice, hot sauce, and broth. Stir, then cover the skillet. Bring to a boil. Lower the heat and simmer for 15 minutes, or until most of the broth has been absorbed. Do not overcook.
4. Fluff the rice with a fork. Stir in the cheddar and cilantro. Sprinkle with blue cheese and green onions. Place the lid back on skillet for 3 minutes to allow the cheese to warm through.
5. Taste, then salt and pepper as needed. Serve with crema or sour cream.