

CAFE THOMPSON RECIPE

HARVEST CHICKEN CASSEROLE

If you're craving a one-dish meal, this harvest chicken casserole is for you. No sides are needed – we've packed this casserole with protein, grains and seasonal produce. With chicken breasts, sweet potatoes, Brussels sprouts, wild rice, dried cranberries and sliced almonds, this casserole is jam-packed with fall flavors in every bite.

SERVES 6



INGREDIENTS

- 2 tablespoons extra-virgin olive oil, divided, plus more for baking dish
- Kosher salt
- Freshly ground black pepper
- 2 pounds boneless skinless chicken breasts
- 1/2 onion, chopped
- 2 medium sweet potatoes, peeled and cut into small cubes
- 1 pound Brussels sprouts, trimmed and quartered
- 2 cloves garlic, minced
- 2 teaspoons fresh thyme leaves
- 1 teaspoon paprika
- 1/2 teaspoon ground cumin
- 1/2 cup low-sodium chicken broth, divided
- 6 cups cooked wild rice
- 1/2 cup dried cranberries
- 1/2 cup sliced almonds

DIRECTIONS

Preheat the oven to 350 F and grease a 9-inch-by-13-inch baking dish with oil. In a large, deep skillet over medium-high heat, heat 1 tablespoon oil. Season the chicken with salt and pepper. Add the chicken to the skillet and cook until golden and cooked through, 8 minutes per side. Let rest 10 minutes, then cut into 1-inch pieces.

Heat another tablespoon of oil over medium heat. Add the onion, sweet potatoes, Brussels sprouts, garlic, thyme, paprika and cumin. Season with salt and pepper and cook until softened, 5 minutes. Add 1/4 cup broth, bring to a simmer and cook, covered, 5 minutes.

Place the cooked rice in a large baking dish and season with salt and pepper. Stir in the chicken, cranberries, cooked vegetables and remaining 1/4 cup broth. Top with the almonds and bake until the dish is hot and the almonds are toasted, 15 to 18 minutes.

