

MEXICALI CHICKEN AND RICE CASSEROLE

1 Tbsp. Oil

1 c. chopped onions

½ c. chopped green bell pepper

1 garlic clove minced

1 (15.50 oz) can lt red kidney beans

1 (14.5 oz.) whole tomatoes undrained cut up

1 (14.5 oz.) can chicken broth
1 (4 oz.) can diced green chiles undrained
3/4 c. uncooked regular rice
1 teaspoon chilli powder
1/2 teaspoon pepper
1/2 teaspoon salt
2 Tbsp. flour
1 teaspoon garlic salt
3 teaspoon paprika
1 chicken cut into pieces (skin removed)

Heat oven to 375 degrees...heat oil in Dutch oven or large sauce pan over medium high heat until hot... Add onions, bell pepper and garlic...cook until tender...add beans, tomatoes, broth, chiles, corn, rice, chili powder, salt and pepper; stir to combine...pour mixture into greased 13 x 9 inch baking dish.. Combine flour, garlic salt, and paprika in one gallon bag...shake to mix...coat chicken and place chicken pieces on rice mixture...press lightly into rice...bake at 375 degrees for 1 hour to 1 hour and 15 minutes until juice run clear from chicken...remove foil bake an additional 15 minutes to brown....serve.