

## Mediterranean Rim Risotto Chicken

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6 to 8 Servings

- 4 **Pilgrim's Pride** boneless, skinless chicken breasts
- 1 jar (8 ounces) marinated sun dried tomatoes
- 1 cup chopped onion
- 2 cloves garlic, minced
- 8 ounces fresh mushrooms, sliced
- 1/4 cup Marsala wine
- 1 can (7 ounces) artichoke bottoms, drained and quartered
- 2 cups dairy sour cream
- Salt and pepper to taste

### Risotto Crust:

- 1/2 cup sourdough dry bread crumbs
- 4 ounces Parmesan cheese, grated (about 1 cup)
- 3 cups cooked white rice
- 4 ounces Swiss or Gruyere cheese, shredded (about 1 cup)

Cut chicken breasts into bite-size pieces. Drain marinated sun dried tomatoes, reserving oil-marinade; chop tomatoes and set aside. Heat oil-marinade in a large skillet over medium-high heat; add chicken pieces and stir-fry 2 to 3 minutes. Add onion, garlic and mushrooms, continuing to stir-fry until onion is limp. Add Marsala and cook until most of the liquid is absorbed. Stir in sun dried tomatoes and artichoke bottoms. Remove from heat and stir in sour cream, salt, and pepper; set aside.

Preheat oven to 400°F. Generously butter a 2-quart casserole dish. Combine bread crumbs and Parmesan cheese; add half this mixture to the casserole dish, covering the bottom and sides of the dish. Combine cooled, cooked rice and Swiss cheese; press half this mixture onto the bottom of the dish. Spoon chicken filling over rice, top with the remaining rice, then with the remaining bread crumb mixture. Bake at 400°F, uncovered, for 30 minutes or until golden.