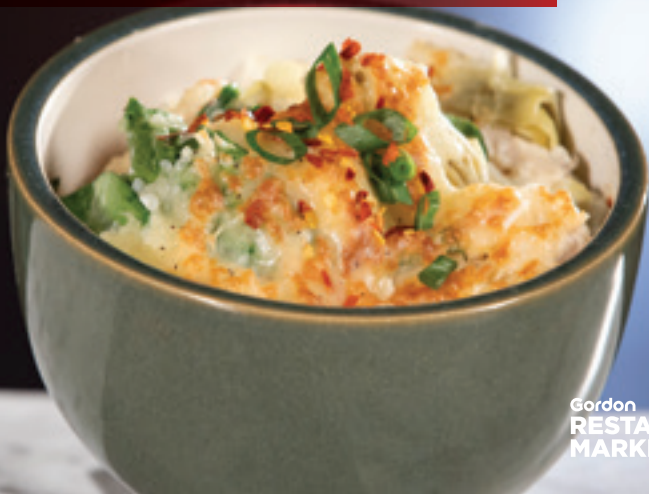


# CHEESY CHICKEN AND ARTICHOKE RICE



Gordon  
**RESTAURANT  
MARKET**

## Ingredients *Yield: 6 servings*

| Reorder No.                 | Description  | Amount              |
|-----------------------------|--|---------------------|
| 244661                      | White Rice   | $\frac{3}{4}$ cup   |
| 512109                      | Whole Milk   | $1\frac{1}{2}$ cup  |
| 861461                      | Parmesan, freshly grated                           | $\frac{1}{2}$ cup   |
| 163562                      | Gordon Choice® Cream Cheese, cubed                 | 6 oz.               |
| 644650                      | Garlic, minced                                     | 2 cloves            |
| 430196                      | Trade East® Crushed Red Pepper                     | to taste            |
| 424307                      | Kosher Salt  | to taste            |
| 225037                      | Trade East Regular Ground Black Pepper             | 1 cup               |
| 379373<br>or Market<br>item | Rotisserie Chicken, shredded                       | $4\frac{1}{2}$ cups |
| 329401                      | Fresh Spinach                                      | 2 cups              |
| 215093                      | Canned Artichoke Hearts, drained and quartered     | 14 oz.              |
| 780995                      | Primo Gusto® Whole Milk Shredded Mozzarella Cheese | 2 cups              |

## Preparation Instructions

*Wash hands.*

Preheat oven to 350°F

Cook rice according to package instructions.

In a medium saucepan over medium heat, combine whole milk and Parmesan. When cheese is melted, add cream cheese, garlic, and red pepper flakes and season with salt and pepper. Cook until cream cheese is melted and mixture is slightly thickened, about 4 minutes.

In a large bowl, stir together cooked rice, chicken, spinach, artichoke hearts, 1 cup mozzarella, and cream cheese mixture and transfer to a 9"-x-13" baking dish. Top with remaining cheese and bake until cheese is melted.