



Nonna Snowden Cooks

Cook, Skydive, Have Fun, Give Back



Artichoke Chicken

Nonna Snowden recommends you visit her at www.nonnasnowdencooks.com and watch her “how to” videos on preparing several dishes. You can, also, visit [Nonna's YouTube channel](#) here. Nonna makes a simple baked chicken. She adds Uncle Ben's Wild Rice (original recipe) and a few other tasty goods. It takes some time to cook, but you don't have to stand over it. Ultimately, this is an easy dinner that will feed your family!

Ingredients:

Quartered Chicken Legs
Uncle Ben's Wild Rice, original recipe
Jacobsen Garlic Salt
Jacobsen Ghost Chili Salt
Hungarian Style Paprika
Delamere Dairy Goats Butter
Cajun Power Sauce
Dan Pastorini's Texas Style Rub
Gumbo Daddy's Cajun Seasoning
1 Can Artichoke Hearts (14 ounces)
1 Can Sliced Black Olives (2.25 ounces)
1 Can Sliced Mushrooms (4 ounces)
1/2 Can Chicken Broth (1/2 of 14.5 ounces)
1 Can Cream of Mushroom Soup (10.5 ounces)
1/2 Cup Milk (half a can of the Mushroom Soup 5 ounces)

Preparation: (350° F 1 hour covered, 1/2 hour uncovered)

1. Put Uncle Ben's Wild Rice and flavoring packet into a baking pan.
2. Put artichoke hearts, black olives, sliced mushrooms, cream of mushroom soup, milk, and chicken broth into the baking pan.
3. Stir the baking pan.
4. Add 4 chicken quarters.
5. Spice the chicken quarters with Jacobsen garlic salt, Jacobsen ghost chili salt, gumbo daddy's cajun seasonings, Hungarian style paprika, Dan Pastorini Texas style rub over the chicken.
6. Slice goat butter and place 2-3 pieces on each chicken quarter.
7. Cover with aluminum foil.
8. Bake on 350° F for 1 hours with the chicken covered. (See Note 1)
9. Bake on 350° F for 30 mins with the chicken uncovered. (See Note 1)

Note 1: It is important to check the chicken and make sure it is cooked. You don't want under or over cooked chicken. After an hour, check the chicken and adjust the uncovered cooking time to ensure the chicken is cooked through. This uncovered cooking time will also, crisp up the chicken.

Nonna donates 50% of proceeds to JumpForTheRose.org.

