

Photo
Coming
Soon



Savory Chicken N' Rice

INGREDIENTS

- 1 Cup Uncooked Rice
- 1 Can Cream Of Chicken Soup
- 1 Can Cream Of Mushroom Soup
- 1 10-OZ Can Of Milk (use either soup can for measuring)
- 4 Chicken Breasts
- 1 Package Of Onion Soup Mix

DIRECTIONS

1. Preheat the oven to 350 degrees F.
2. Cut the chicken breasts in half and place them in a baking pan.
3. In a bowl, mix the rice, cream of chicken soup, cream of mushroom soup, and milk. Pour the mixture over the chicken.
4. Sprinkle the onion soup mix evenly over the top.
5. Bake for 2 hours, or until the chicken reaches an internal temperature of 165°F and the rice is tender.

NOTES

- **Reduce Cooking Time**

Cut chicken into smaller chunks or pre-cook it to shorten bake time.

- **Homemade Soup Option**

Try making cream of mushroom and cream of chicken soup from scratch for a healthier twist.

- **Freezer-Friendly**

Homemade cream soups can be frozen for later — perfect if you make extra by accident.