
Chicken and Rice Casserole II

Christine Condora

St Therese de Lisieux Commemorative Cookbook - Wellington, FL - 2010

1 1/4 cups uncooked rice
1 package dry onion soup mix
1 can (10 ounce) cream of chicken soup
2 1/2 cups water
6 to 8 split chicken breasts
1 stick butter, melted

Preheat the oven to 350 degrees.

In a large bowl, mix together the rice, dry soup mix, cream of chicken soup and water. Mix well. Pour the mixture into a 9x11-inxh baking dish.

Place the chicken, skin-side up, on top of the rice mixture. Pour melted butter over the chicken.

Cover and bake for 1-1/2 hours or until tender. If using a glass dish, reduce the oven temperature to 325 degrees.

(NOTE: For more rice, increase the measurement to two cups of rice and four cups of water.)

Chicken

Per Serving (excluding unknown items): 930 Calories; 99g Fat (94.2% calories from fat); 4g Protein; 9g Carbohydrate; trace Dietary Fiber; 258mg Cholesterol; 1940mg Sodium. Exchanges: 1/2 Grain(Starch); 20 Fat.