

Bake & We Take

Chicken and Vegetable Rice

Double or triple the recipe if you want. You do not need to prep enough to feed the whole shelter for this meal. When a few volunteers prep at home, we heat and serve what we need. Anything extra will be frozen and used next month for dinner, or sooner for one of our lunches.

This recipe fills about a 9x13 pan- please use a disposable aluminum pan. And, deliver to the rectory 9-4, Monday through Thursday, or 9-12 on Fridays. Or, be in touch with Kevin to arrange something else- easy! 779 703-6349

3 chicken breasts, cut into cubes

1 cups water

1 cups instant white rice

1 (10.5 ounce) can cream of chicken soup

1 (10.5 ounce) can cream of celery soup

1 (10.5 ounce) can cream of mushroom soup

salt and ground black pepper to taste

½ cup butter, sliced into pats

1 bag frozen mixed vegetables

Directions

Preheat the oven to 400 degrees. Grease sides and bottom of an aluminum pan.

Stir chicken, vegetables, water, rice, cream of chicken soup, cream of celery soup, and cream of mushroom soup together in the pan; season with salt and pepper.

Arrange butter evenly over the top of the chicken mixture.

Cover loosely with foil and bake in the preheated oven until the rice is tender and the chicken is cooked through, about 1 hour. You may freeze it for delivery, unless it is the day of the meal, then simply refrigerate for delivery.