

**1 – Lrg Pan 2 – 9”x5” Pans**

## CHICKEN AND RICE CASSEROLE

This casserole is made with chicken and is fast and easy to make!

Prep Time 20 mins

Cook Time 1 hour



## INGREDIENTS

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| <ul style="list-style-type: none"><li>• 2-3 chicken breast, cut into cubes (depends on size)</li><li>• 1 (10.5 oz.) can cream of mushroom soup</li><li>• 1 (10.5 oz.) can cream of chicken soup</li><li>• 1 (10.5 oz.) can cream of celery</li></ul> | <ul style="list-style-type: none"><li>• 2 cups instant white rice</li><li>• 2 cups water</li><li>• salt and pepper to taste</li><li>• ½ cup butter, sliced into pats</li></ul> |
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## INSTRUCTIONS

1. Preheat oven to 400 degrees F (200 C). Grease sides and bottom of a casserole dish.
2. Stir chicken, water, rice, cream of chicken soup, cream of celery soup, and cream of mushroom soup together in the prepared casserole dish (aluminum pan); season with salt and pepper.
3. Arrange butter evenly over the top of the chicken mixture.
4. Bake in preheated oven until the rice is tender and the chicken is cooked through, 1 hour to 75 minutes.

## FREEZING

- Cool completely and then cover with saran wrap or aluminum foil. **Press down into the sides of the cooking pan to ensure that no air is trapped under the wrap. This will protect your dish from freezer burn and prolong its freezer life. See example on back side.**
- Then, cover with foil cover. Make sure label sticks to cover.
- Freeze for up to six months.

## FREEZING INSTRUCTIONS FOR PREPARED MEALS:

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- ✓ Cool meal **completely!!!**
- ✓ PLEASE **DO NOT** OVER FILL THE CONTAINERS...LEAVE ABOUT 1" TO ¾" SPACE FROM TOP.
- ✓ Cover with saran wrap or aluminum foil (we prefer aluminum foil).



- ✓ Press down into the sides of the cooking pan to ensure that no air is trapped under the wrap. This will protect your dish from freezer burn and prolong its freezer life.



- ✓ Then, cover with foil cover that was given. Make sure label sticks to cover.