**CHICKEN AND RICE CASSEROLE**

**(All Saints Meal Program)**

10 Dinner size pieces of chicken (wings can be included but not part of piece count)

2 cups of instant rice (regular OK, just increase liquid)

1 can cream of celery soup

1 can cream of mushroom soup

2 cups milk

1 pkg. of onion soup mix (like Lipton’s or Mrs. Grass)

Spray a 9” x 13” pan with cooking spray, sprinkle rice on bottom of pan, and place chicken pieces on top. Mix soups and milk, then pour over chicken and rice. Sprinkle with dry soup mix. Bake at 350 degrees for 1 ½ hours, checking chicken for doneness and rice for stickiness. If using brown rice, longer cooking time will be needed.

Please drop off your hot chicken dish in the SJV kitchen between 3:00 and 4:00 PM. Your food will be emptied into large containers and you will take your empty dish home.

Hint: Make a double recipe and you’ve got dinner for yourself that night!

For your convenience, your fully cooked chicken casserole can be dropped off early and placed in the church refrigerator. Then we will re-heat it on Thursday.