Chicken, Broccoli, & Rice



Two words: cheesy and easy. Our Chicken, Broccoli, & Rice is the perfect one-pot weeknight dinner. Featuring juicy chicken, creamy soup, and tender greens, there's a whole lot to love about this classic recipe. Your NESCO Roaster Oven or Slow Cooker does the work for you – simply prep ingredients, layer, and set to cook. Feel free to swap out broccoli for cauliflower or asparagus to suit your family's preferences.

Your Key Ingredient:

NESCO Roaster Oven *or* NESCO Slow Cooker

Ingredients:

1 ½ cups uncooked long-grain white rice
1 3/4 lbs skinless, boneless chicken breast halves
2 cups shredded cheddar cheese (about 8 oz)
16 oz frozen broccoli cuts, thawed

5 medium carrots, peeled and thinly sliced (about 2 ½ cups)
1 can Campbell’s® Condensed Cream of Chicken Soup
1 can Campbell’s® Condensed Mushroom Soup
1 ½ cups Swanson® Chicken Broth or Swanson® Chicken Stock

Instructions:

1. Spray a **NESCO® Roaster Oven** with vegetable cooking spray and add rice. Layer the chicken, 1 cup cheese, broccoli, carrots, soups, and the remaining cheese on top of the rice.
2. Pour the broth around the edges of the Roaster or Slow Cooker. Do not stir. Cover and cook on LOW for 6 hours or until the chicken is cooked through.
3. Stir the rice and vegetables before serving.

Note: time and temperature will vary if using a Slow Cooker.