

Chicken And Rice

Achieve hassle-free family meal night with our hearty Chicken and Rice recipe. With its creamy mushroom base and Greek seasoning for garnish, you can count on pleasing the whole family. This dinner will be on the table within the hour using the NESCO 6 Qt. Roaster Oven. Tip: place the chicken in the cookwell last on top of rice to soak up all the flavor.

You Key Ingredient:

[NESCO 6 Qt. Roaster Oven](#)

Grocery Ingredients:

10 oz can Cream of Chicken Soup
2 10 oz cans Cream of Mushroom Soup
2 cups Minute® Rice
1/2 cup water
1/2 tsp salt
1/2 cup milk squeeze bottle margarine (or use stick margarine, cut into pats)
Greek seasoning
6 chicken breasts, boneless

Instructions:

1. Preheat **NESCO® 6 Qt. Roaster Oven** to 350° F while preparing the following: Mix rice, soup, milk and water. Add salt and stir well.
2. Pour into cookwell. Top with chicken breasts.
3. Sprinkle Greek seasoning over chicken. Squeeze margarine (to taste) over top of chicken.
4. Roast at 350° F for 45 minutes.
5. Remove lid and stir rice. Cook uncovered for 5 or 6 minutes. Serves 6.