

Roast Chicken Breasts

Your search for the perfect chicken recipe is over. Our Roast Chicken Breasts are juicy, tender, and perfectly flavored in a creamy combination of mushroom and rice. Use your NESCO 6 Qt. Roaster Oven to cook this meal for four in just under an hour.

Your Key Ingredient:

[NESCO 6 Qt. Roaster Oven](#)

Grocery Ingredients:

10 3/4 oz cream of mushroom soup
1 cup sour cream or low-fat plain yogurt
1/2 cup chicken broth
2 cups long-grain rice
2 cups wild rice
4 oz mushrooms, cleaned and sliced
1 stalk celery, thinly sliced
2 green onions, thinly sliced
4 whole chicken breasts, skinned (approx. 3 lbs)
1/2 cup sliced almonds
1/4 cup grated Parmesan Cheese

Instructions:

1. Preheat **6 Qt. NESCO® Roaster Oven** to 350° F. Combine soup, sour cream, and broth; set aside.
2. Lightly wipe cookwell with vegetable oil. Spoon rice into preheated cookwell.
3. Add mushrooms, celery and onions; stir.
4. Spoon half the soup mixture over rice.
5. Arrange chicken breast over rice mixture. Pour remaining half of soup mixture over chicken.
6. Sprinkle on almonds and cheese. Cover; roast 45 to 55

minutes or until done (180° F on meat thermometer). Serves 4.

Note: Pork chops may be substituted for chicken.