

# 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.*