

Ingredients:

- 1.5 pounds of boneless, skinless chicken breasts
- 1 can creamy chicken soup
- 1 can creamy celery soup
- 1 packet onion soup mix
- 2 cups instant rice
- 1 can of water

Instructions:

1. **Preheat Oven:** Preheat your oven to 350°F (175°C). Grease a baking dish with butter to prevent sticking.
2. **Layer Rice:** Evenly spread 2 cups of instant rice at the bottom of the greased baking dish.
3. **Prepare Soup Mixture:** In a separate bowl, combine 1 can of creamy chicken soup, 1 can of creamy celery soup, and 1 can of water. Mix until well combined.
4. **Pour Soup Mixture:** Pour the prepared soup mixture over the layer of rice in the baking dish.
5. **Arrange Chicken:** Place 5 boneless, skinless chicken breasts on top of the soup and rice layer in the baking dish.
6. **Season with Onion Soup Mix:** Sprinkle 1 packet of onion soup mix evenly over the chicken breasts.
7. **Cover and Bake:** Cover the baking dish with aluminum foil.
8. **Bake:** Bake in the preheated oven for about 90 minutes or until the chicken is cooked through and tender.
9. **Serve:** Serve your delicious Forgotten Chicken Casserole hot.

Serving Suggestions:

Enjoy the succulent and flavorful Forgotten Chicken alongside mashed potatoes, steamed vegetables, rustic bread, or a fresh garden salad. Its rich taste and tenderness will bring comfort and satisfaction to those lucky enough to savor it.

- Prep Time: 10 minutes
- Cook Time: 90 minutes
- Total Time: 1 hour 40 minutes
- Yield: 4-6 servings

Notes:

- Leftovers can be stored in an airtight container in the refrigerator for up to 3 days.
- Ensure chicken is cooked through to an internal temperature of 165°F (75°C).

Cook Techniques:

- Layering the ingredients allows for even cooking and flavor distribution.
- Covering the dish with aluminum foil helps retain moisture during baking.



Forgotten Chicken