



Here is a recipe for Angel Chicken Rice Casserole that you can make

Description

Ingredients:

- 4 chicken breasts without bones or skin
- 1 packet of powdered Italian salad dressing mix
- 1 can of mushroom soup (10.75 ounces)
- 1/2 cup of chicken broth 4 ounces of softened cream cheese
- 1/2 cup of sour cream
- 2 cups of cooked rice, either white or brown.
- 1/4 cup of shredded Parmesan cheese 2 tablespoons of butter
- 1 tablespoon of olive oil
- 1 cup of grated mozzarella cheese
- 1/4 teaspoon of black pepper 1/4 teaspoon of garlic powder
- Fresh parsley, if desired, for decoration.

PREPARATION:

1. Heat your oven to 350°F (175°C) before using it.
2. Cook the chicken: In a big pan, melt the butter and olive oil on medium heat. Put the chicken breasts in the pan with black pepper and garlic powder. Cook each side for 5-7 minutes until they are brown but not completely cooked. Take the chicken out of the pan and place it to the side.
3. Make the sauce: In the same pan, put the Italian dressing mix, mushroom soup, chicken broth, cheese, and sour cream. Mix everything well until it is smooth and creamy. Let it cook gently for 3-5 minutes.
4. Make Casserole: In a big baking dish (9x13 inches), put the cooked rice in an even layer at the bottom. Put the chicken breasts on the rice. Put the sauce on top of the chicken and rice, making sure everything is well coated.
5. Put cheese on top: Spread Parmesan and mozzarella cheese on the casserole.

6. Cook the casserole covered with foil in the oven for 25-30 minutes until the chicken is fully cooked (internal temperature of 165°F) and the casserole is bubbling.
7. Serve: Add some fresh parsley on top if you like. Enjoy your Angel Chicken Rice Casserole hot!

Tell me how it goes!

Enjoy !

Category

1. Grandma Recipes

Date Created

28/09/2024

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