



Chicken and Rice Casserole

Guidelines for preparing casseroles for Our Daily Bread

- Do not make any changes to the recipes. The casseroles from many sources are all mixed together at service time and it's important that they be uniform.
- Freeze the casserole until it's hard before delivering it to the drop-off point. We stack the casseroles. If they are not all frozen completely, they ooze out of the pans, can't be used and ruin others.
- Use safe food handling techniques when you prepare the casserole. Wash your hands with soap and water for 30 seconds before beginning and while cooking if you touch your face or hair or leave the kitchen before completing the casserole.
- Use a standard 12x10 aluminum pan.

- 2 - cups white rice
- 2 ½ - cups of water (or follow instructions if you have a rice maker)
- 4 - cans cream of mushroom soup (10 oz. cans)
- 1 - can sliced mushrooms (10 oz.)
- 2 medium or 1 large – boneless chicken breast (about 20 pieces when cut)
- ¼ - cup minced onions
- ¼ - teaspoon black pepper
- ¼ - teaspoon salt
- 1 – teaspoon paprika
- 1 - teaspoon olive oil

Bring water to boil, reduce to simmer and pour in rice, cook until water is absorbed or follow other instructions if you have a rice maker. Sauté chicken in pan with olive oil until fully cooked.

Put mushroom soup, sliced mushroom, minced onions, pepper, and salt in 12 x 10 aluminum foil pan and mix.

When rice is cooked place in same pan and mix well.

When chicken is cooked cut into about 20 pieces and place on top of rice (should just about cover the pan. Mix the chicken in with the rice. Sprinkle with paprika. Cover and bake for 50 – 60 minutes at 350 degrees F.

Remove from oven, completely cool, label with casserole name – “Chicken and Rice”. Freeze.



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