

2021 Fellowship Favorites

A Recipe Exchange @ [Hickerson Station Church of Christ](#)

(We will be adding references and other notes as needed and retyping the recipes submitted as images)

One thing we miss greatly is our monthly fellowship meals. These are very special times we share as a church family. We look forward to resuming those gatherings soon. In the meantime, we want to share some of our favorite recipes with each other and with our friends and neighbors. At the end of the year, we will make a printed version of these Fellowship Favorites. For now, they will be here. Some will be typed and others will be photos of a handwritten or printed recipe. Enjoy!

One-Dish Meals

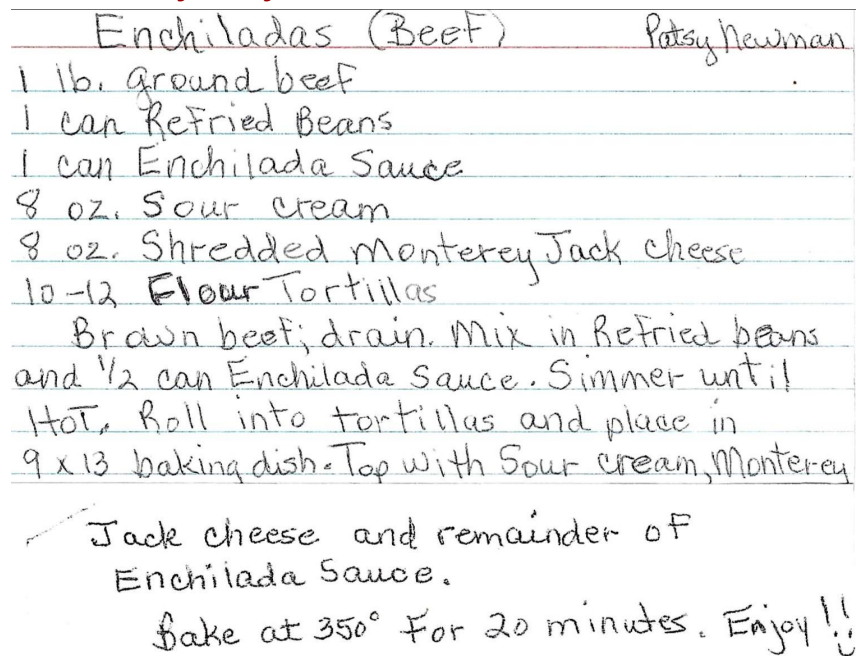
Double Crust Chicken Pot Pie

Submitted by **Teresa Austin**

Link: <https://www.melissassouthernstylekitchen.com/double-crust-chicken-pot-pie/>

Enchiladas

Submitted by **Patsy Newman**



Enchiladas (Beef) Patsy Newman

1 lb. ground beef
1 can Refried Beans
1 can Enchilada Sauce
8 oz. Sour cream
8 oz. Shredded Monterey Jack cheese
10-12 Flour Tortillas

Brown beef; drain. Mix in Refried beans and 1/2 can Enchilada Sauce. Simmer until Hot. Roll into tortillas and place in 9x13 baking dish. Top with Sour cream, Monterey Jack cheese and remainder of Enchilada Sauce.

Bake at 350° For 20 minutes. Enjoy!!

Chicken & Dressing

Submitted by **Lana Ray**

• Title Lana's Chicken & Dressing

• Serves 6-8 Makes 9x13 pan - ①

• Favorite recipe from Lana Ray

• Ingredients

4 eggs →

4 cups crumbled cornbread

4 biscuits crumbled

1 1/2 tsp ^{rubbed} Sage

1/2 tsp salt

1 tsp pepper

2-3 cups shredded or chopped Chicken breast
cooked in instant pot or on stovetop with
bay leaf, onion, carrot & celery for flavor
(2 1/2 chicken breasts)

2 1/2 cups Broth - reserved from cooking chicken
or canned.

1/2 can Cream of Chicken soup

1 cup chopped onion + 1 cup Chopped Celery

• Method

• Make Favorite Cornbread recipe - 1 batch

• Make " " Biscuit recipe or use Freezer Biscuits

• Crumble (I use Food Processor) Corn bread

and biscuits and mix well in large
mixing bowl and sit aside

• Sauté onion & celery until tender - sauté
in olive oil & butter - 1 tbsp each

• In another mixing bowl stir together
beaten eggs, broth, cream of chicken
soup and onions/celery

• Pour onion/celery mixture into corn bread

and biscuit mixture & add spices
as you mix thoroughly.

• Put in a 9x13 pan sprayed w/ ~~oil~~
cooking spray. Even out and dot with
butter. Bake in 350° oven 30-45 min.

Dessert - Pies

Key Lime Pie

Submitted by Teresa Austin

Ingredients

- 5 tablespoons melted butter
- 1 1/2 cups graham cracker crumbs
- 1/2 cup slivered almonds
- 2 egg yolks
- 2 teaspoons grated lime zest
- 1/2 cup key lime juice
- 1 (14 oz) can sweetened condensed milk
- 1 cup heavy cream
- 1/4 cup sugar

Directions

Preheat the oven to 350 °F.

For the crust, combine ingredients and pat down into a 9-inch pie pan. Bake for 5-10 minutes.

In a medium bowl, beat 2 egg yolks. Add condensed milk, key lime juice and zest. Blend together.

Pour filling in crust and bake for 15 minutes.

Refrigerate pie overnight before serving to let set.

To make sweetened whipped cream, slowly add sugar to heavy cream while beating, taking speed up as the mixture thickens.

Pineapple Chess Pie

Submitted by Linda Thompson

This was her mother's recipe.

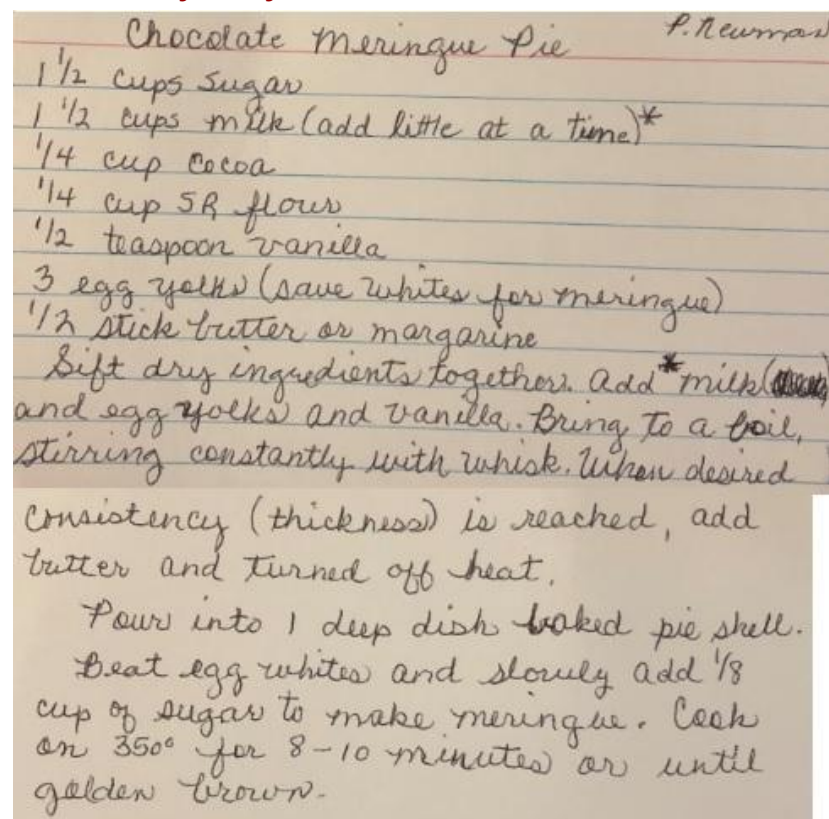
Ingredients:

- 3 whole eggs
- 1 3/4 cup sugar
- 1 Tbsp Flour
- 1 Tsp Meal
- 1/4 cup melted butter
- 1/4 cup milk
- 1 (8 oz) can crushed pineapple

Mix all ingredients well. Pour into an unbaked pie crust. Bake at 350° until firm and brown.

Chocolate Meringue Pie

Submitted by Patsy Newman



Chess Pie

Submitted by Wanella Ingleburger

- 1 stick butter
- 1 1/2 C. sugar
- 3 eggs
- 1 T. vinegar
- 1 tsp. vanilla

Melt butter and sugar. Beat eggs. Add butter and sugar mixture to beaten eggs and mix well. Add vinegar and vanilla and mix. Bake in unbaked pie shell at 325° for 40 to 45 minutes or until set. Cool before cutting.

Apple Pie

Submitted by Daniel McCullough

Ingredients

- 1 Recipe Pastry for a Double-Crust Pie
- $\frac{3}{4}$ cup granulated sugar
- 2 tablespoons all-purpose flour
- $\frac{1}{2}$ teaspoon ground cinnamon
- $\frac{1}{8}$ teaspoon ground nutmeg
- 6 cups thinly sliced, peeled cooking apples (6 medium)
- 1 egg, lightly beaten
- 1 teaspoon water
- Turbinado (raw) sugar and/or coarse sugar

Directions

Preheat oven to 375°F.

Make Double-Crust for Pie

In a large bowl stir together granulated sugar, flour, cinnamon, and nutmeg.

Add apples and toss gently to coat. Transfer the apple mixture to a pastry-lined pie plate.

Put on top crust Fold top pastry edge under bottom pastry. Crimp edge as desired.

In a small bowl combine egg and the water. Brush pastry with egg mixture and sprinkle with coarse sugar.

Cover the edge of the pie loosely with foil. Bake for 40 minutes; remove foil.

Bake about 20 minutes more or until the apples are tender and filling is bubbly. Cool on a wire rack for about 2 hours to serve warm, or cool completely.

Lemon Lush Pie

Submitted by Kaitlyn McCullough

Crust

- 1 cup all purpose flour
- $\frac{1}{2}$ cup chopped nuts
- 1 stick butter
- 2 T sugar

Preheat oven 375

Combine flour and nuts cut in butter

Press into 13 x 9 baking pan bake 15 minutes

Cool

Filling

Mix 1 8oz package softened cream cheese , 1 cup whipped topping & 1 cup powder sugar

Spread over crust & chill 15 minutes .

Mix 2 3.4oz instant lemon pudding & 2 $\frac{2}{3}$ cups milk

Spread on cream cheese layer then Top with Cool Whip

Chill till ready to serve

Pecan Pie

Submitted by Wanella Ingleburger

Ingredients

- 3 eggs, slightly beaten
- 1 C. Karo light or dark syrup
- 1 C. sugar
- 2 T. butter, melted
- 1 tsp. vanilla
- 1 ½ C. pecans
- 1 deep dish pie shell

Preheat oven to 350°. In large bowl, stir first 5 ingredients until well-blended. Stir in pecans. Pour into pie shell. Bake on cookie sheet 50 to 55 minutes or until knife inserted halfway between center and edge comes out clean. Do not overbake.

Chocolate Pie

Submitted by Wanella Ingleburger

Filling:

- 1 ¼ C. sugar
- 4 T. flour or 2 T. cornstarch
- 3 egg yolks
- 2 T. butter
- 4 ½ C. cocoa
- Pinch of salt
- 1 C. milk
- 1 C. evaporated milk
- 1 tsp. vanilla

Meringue:

- 3 egg whites
- 3 T. sugar
- Beat egg whites to soft peaks. Add sugar gradually, beating to stiff, glossy peaks.

Beat egg yolks; add ¼ C. milk. Add dry ingredients which have been mixed together. Add the rest of the milk and the butter. Cook until thick in an open pan. Pour into a baked pie shell and top with meringue. Brown in a 410° oven.

Key Lime Pie

Submitted by Danita Thomas

Key Lime Pie

9 inch graham cracker pie shell
1 14oz. can sweetened condensed milk
3 egg yolks, discard white
1/2 cup Nellie & Joe's Key West lime juice
Combine milk, yolks + lime juice, blend until smooth. Pour into pie crust, bake 15 @ 350°.
Allow to stand 10 minutes before refrigerate. Top w/ cool whip or fresh whipped cream before serving.
Danita

Soups

Mama Boyd Soup

Submitted by Linda Thompson

This was her grandmother's recipe.

Ingredients:

- 2 slices of thick bacon
- 2 cups water
- 2 cups diced potatoes
- 1 large onion diced
- 1/2 to 1 cup of sliced carrots
- Salt and pepper
- 1 1/2 Tsp Flour for thickening

Cook 15 bacon and water for minutes and add tomatoes, potatoes, onion and carrots. Salt and pepper to taste. Cook until all vegetables are soft about 45 minutes. Add 1 1/2 tsp flour to 1 Tbsp water and stir. Add flour mixture to the soup. Let stand about 30 minutes. Stir and serve with Cornbread or Crackers.

Taco Soup

Submitted by Allison Moore

Ingredients:

- 2 lbs ground beef
- 1 can shoepeg corn
- 1 can whole kernel corn
- 2 cans diced tomatoes
- 1 can Rotel
- 2 cans light red kidney beans
- 2 cans pinto beans
- 1 pkg hidden valley ranch seasoning mix
- 1 pkg taco seasoning mix

Directions:

- Don't drain anything & put all in a crock. Top with Fritos, cheese, & sour cream. **ENJOY!**

White Chicken Chili

Submitted by Kim Pruitt

Ingredients:

- 3 cans Northern Beans
- 16 oz. jar salsa
- 8oz. pepper jack cheese (shredded)
- 1 medium onion, chopped
- 4 cups cooked and shredded chicken breasts
- 4 cups chicken broth
- Salt and pepper to taste

Directions:

- Combine all of the ingredients in a large pot over medium heat. Heat until warm and cheese is all melted.
- May serve with sour cream, cheese, and tortilla chips.
- **I prefer medium salsa. I use 4 cans of beans (I like it thicker). I buy one can of chicken broth and use the broth from the cooked chicken breasts to equal 4 cups.
- YUMMY! ENJOY!

Loaded Potato Soup

Submitted by Paige Broadrick

INGREDIENTS

- 3 The Fresh 1® Russet Potatoes (1 lb.)
- 2 cans (10 3/4 oz. each) Campbell's® Cheddar Cheese Soup
- 2 1/2 cups milk
- 1/2 cup Kraft® Shredded Colby & Monterey Jack Cheese
- 2 slices Hormel® FAST 'N EASY BACON®, crumbled

DIRECTIONS

1. Wash and peel potatoes. Cut potatoes into cubes. In a small saucepan place potatoes and add enough water to cover. Bring to a boil; reduce heat. Cover and cook about 15 minutes or until tender. Drain potatoes.
2. Meanwhile, in a large saucepan prepare the soup according to the directions on the can using the 2 1/2 cups milk. Add potatoes; heat through.
3. To serve, ladle soup into cups or bowls. Sprinkle with cheese and bacon.

Makes 8 (3/4 cup) servings.

Mel's Chili

Submitted by Shirley Bland

Ingredients:

- 2 pounds ground beef
- 2 cans of Rotel
- 2 regular cans or one large can Bush's chili beans
- 2 tablespoons chili powder
- 1 tablespoon paprika
- 1 teaspoon cumin
- 1 teaspoon oregano
- 1 8oz block of pepper Jack cheese (cut in cubes or grade) if you want

Directions:

- Brown and drain ground beef add to stock pot with all the other ingredients except cheese.
- Simmer about half an hour then add the cheese if you want.
- Serve when cheese is melted

Tortellini Soup

Submitted by Lindsey Newman

Recipe: Tortellini Soup

From the kitchen of: Sara Steelman

Serves: _____

1 lb ground pork, browned

1 (24oz) jar of Prego traditional marinara sauce

4 cups chicken broth

1 (8oz) pk regular cream cheese, cut into 1 in. cubes

1 (8oz) pk sliced fresh white mushrooms

1/2 bag (4.5oz) fresh spinach leaves

1 (19oz) bag frozen cheese tortellini

1. Add browned pork, marinara sauce, chicken broth, cream cheese, mushrooms & spinach to slow cooker. Cook on low 4 hrs. or high 2-3 hrs

2. Add frozen tortellini & cook on high 15 minutes

3. Stir until all cream cheese has melted

♥

Potato Soup

Submitted by Kaitlyn McCullough

Ingredients:

- 5 cups water
- 6 potatoes
- 1 stick celery I use celery soup
- 1 carrot
- 2 onions
- 1/3 cup butter
- 4 chicken bouillon cubes
- 1 tsp parsley flakes
- Salt and pepper
- 1 large can pet milk

Directions:

- Cut into small pieces and mix water, celery, potatoes, carrots, and onions, cooking till done.
- Add butter, bouillon, parsley flakes, salt and pepper.
- Simmer for 30 minutes. Add pet milk before serving

Hamburger Soup

Submitted by Daniel McCullough

Ingredients:

- 1 lb. ground chuck
- 1 whole small onion, diced
- 1 stalks celery, diced
- 1 cloves garlic, minced
- 1/2 can (14.5 ounces) can whole tomatoes
- 1 1/2 c. beef stock or beef broth, plus more as needed
- 1 whole bell pepper, seeded and diced
- 2 whole carrots, peeled and sliced on the diagonal
- 3 whole red potatoes, cut into chunks
- 1/4 tsp. kosher salt, more to taste
- 1/4 tsp. black pepper, more to taste
- 1 tsp. dried parsley flakes
- 1/4 tsp. ground oregano
- Pinch cayenne pepper, more to taste

Directions

- In a large pot over medium-high heat, brown the meat with the onion, celery, and garlic. Remove the pot from the heat and drain off as much fat as you can. (Discard the fat once it cools.)
- Return the pot to the heat and add the rest of the ingredients. Stir to combine, then bring to a boil. Reduce the heat, then cover the pot and simmer the soup for 15-20 more minutes, until potatoes are tender but not overly mushy.
- Soup should be somewhat thick, but if you'd like it to be more "soupy," add 1 to 2 cups more broth OR hot water and heat through.

Vegetable Soup

Submitted by Teresa Austin

Ingredients:

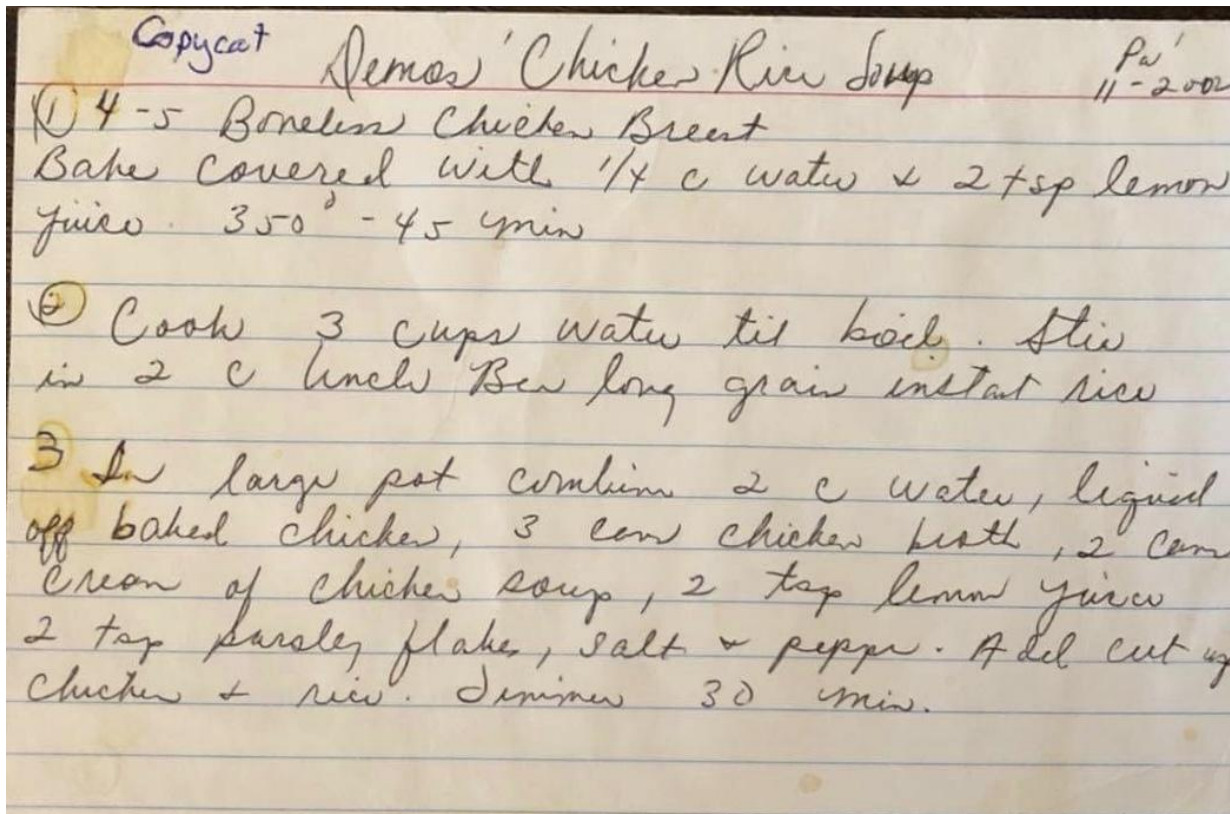
- 1 lb. hamburger meat
- 1 bottle/can tomato juice
- 1 chopped onion
- 4tsp salt
- 2 tsp. Worcestershire sauce
- 1/4 Tsp. Chili powder
- 2 bay leaves
- 1 cup diced celery
- 1 can whole kernel corn
- 1 cup diced carrots
- 1 cup diced potatoes

Directions:

- Brown meat and onion. Cook til tender
- In a large soup pot, add meat, onions and vegetables, add the seasoning and 6 cups of water. Cover and simmer for 3 hours.

Copypat Demos' Chicken Rice Soup

Submitted by Sarah Oakley



Casseroles

Christmas Breakfast Casserole

Submitted by Priscilla Wright-Smotherman

2 - 12 OZ PKGS OF FROZEN HOT SAUSAGE
(THAWED)
1 2 LB pkg OF FROZEN "Southern
Style HASH BROWN Potatoes serves:
1 2 MINCED ONION (1 medium)
2 C MILK
2 8OZ PKGS OF Shredded COLBY JACK
Cheese (4 cups) DIVIDED.
1/2 T SALT
6 Eggs slightly beaten
1 12 OZ Carton SALSA

Grease 9X13 INCH BAKING DISH.
IN Skillet Brown Sausage + DRAIN
LARGE BOWL, combine Sausage,
hash browns, onion, milk AND 3 cups
OF cheese, SALT AND eggs. (OVER)

Pour mixture into greased BAKING
DISH. Top with remaining 1 cup
OF cheese + REFRIGERATE overnight
HEAT oven to 350; BAKE "uncovered"
"50 to 55" minutes - INSERT KNIFE
into center to check for Doneness.
Let stand COVERED 10 minutes.
Cut into squares + serve
With SALSA.

Mexican Casserole

Submitted by Janice Dodd

Mexican Casserole
1 lb. ground beef
1 pkg. Taco Seasoning
1 can Refried Beans
1 can Fiesta Cheese Soup
1 - 8oz. pkg. monterey Jack Cheese (with jalapenos)
Cook meat & mix with Taco Seasoning.
Spread Refried Beans in 9x13 dish
" meat mixture over beans.
" Soup, then grated cheese over meat.
Cook at 350° until bubbly & cheese melts.
(20-25 minutes)
Serve with chips.

Potato Casserole

Submitted by Becky Chambers

Potato Casserole

3 cps Orzo Hash Brown Potatoes
10 oz. can cream celery soup
1 cp dairy sour cream
1 cp. cubed ham
1 cp crouton on top (optional)

mix soup & sour cream well, stir in potatoes and ham. Pour in ungreased 1 1/2 qt. casserole, cover & bake 40 to 50 min. or bubbly and potatoes are tender. 400°

Altie Casserole

Submitted by Daniel McCullough

- Sliced cooked Potato - Layer enough cover casserole dish 1/2 inch
- Mix Fried hamburger (1 pound with onion drained) with 1 or 2 cans mushroom soup & 1/2 to 1 can milk (use mushroom soup can) depending on size of casserole dish
- Layer hamburger mixture on top of potatoes
- Top with cheese
- Bake until cheese bubbly and brown

Farmers pie

Submitted by Kaitlyn McCullough

Ingredients:

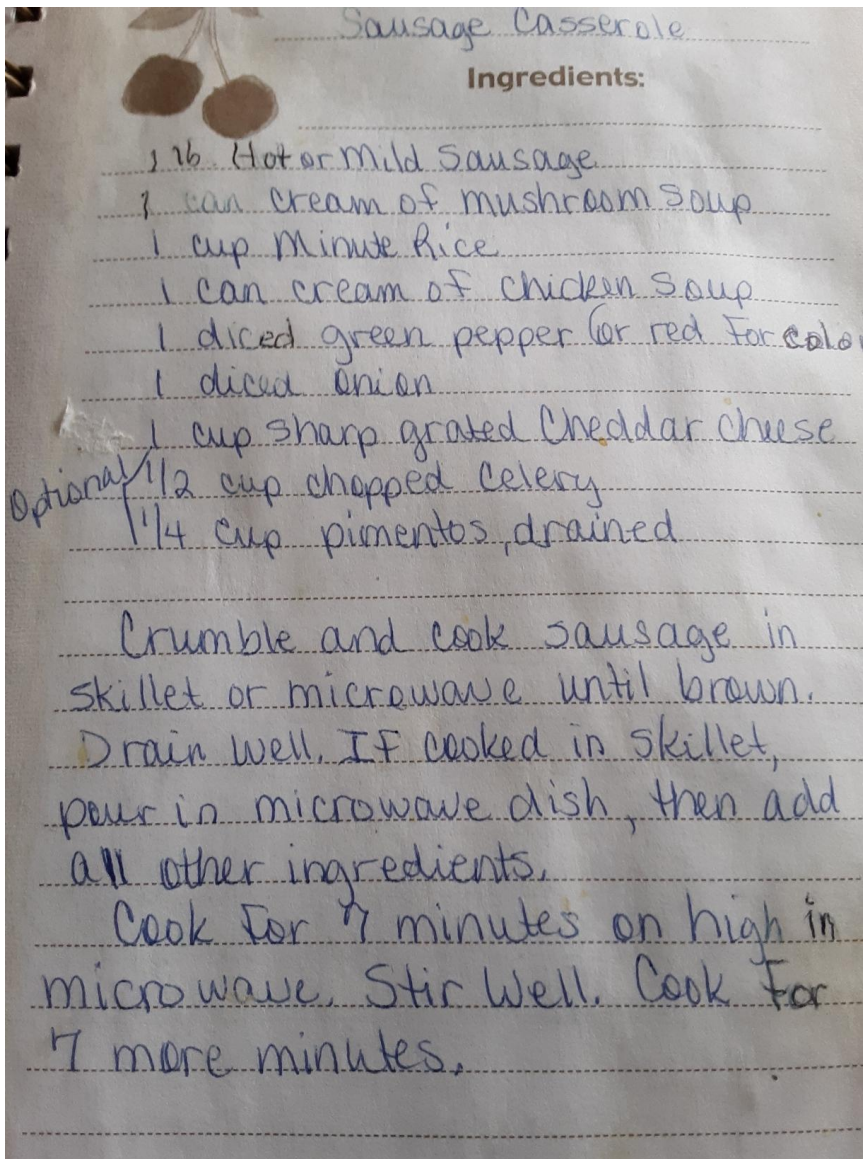
- 1 lb Ground beef browned
- brown gravy packet
- mashed potatoes
- 1-2 can green peas
- Cheese

Directions:

- Brown ground beef layer in bottom of casserole
- Make brown Gravy according to package layer on ground beef
- Top with mashed potatoes
- Layer peas on potatoes
- Sprinkle top with cheese
- Bake 350 degrees until cheese is melted and brown

Sausage Casserole

Submitted by Patsy Newman



Hamburger & Rice

Submitted by Linda Thompson

Ingredients

- 1 Box Rice-A-Roni Beef Flavor
- 2 1/2 cups Water
- 1 Tbsp Butter
- 1 lb ground beef - browned and drained

Direction

- Brown and drain hamburger and set aside
- Put Rice-A-Roni rice mixture into large skillet
- Add Butter
- Saute over medium-high heat until the rice mixture is just beginning to toast.
- Add cooked hamburger, seasoning packet and water to skillet of toasted rice.
- Stir and let come to a boil. Once boiling, turn heat down to low.
- Cover and simmer 20 minutes.
- Also good with cooked onions and or mushrooms added.

Chicken Noodle Casserole

Submitted by Lindsey & Drew Newman

CHICKEN NOODLE CASSEROLE

4-6 chicken breasts or 1 whole chicken

1/2-1 st. melted margarine

1 can cream of mushroom soup

1 can milk or broth [I use 1/2 can of each]

1/2-1 lb. grated cheddar cheese 1/2-1 st. melted margarine

1 jar pimentos [optional] 8-10 oz egg noodles

Cook and bone chicken. Spread into 9x13 baking dish.

Cook noodles for only 3 min. Drain and spread over chicken. Mix remaining ingredients and spread over noodles. Cover with foil and bake at 400 degrees till bubbly.

Drew Newman

Hashbrown Casserole

Submitted by Paige Broadrick

Recipe for Hash Brown Casserole (cracker)

1 20-oz. country style hashbrowns	
2 C. shredded Colby cheese	dash of garlic powder
1/4 C. minced onion	2 T. butter melted
1 C. milk	1 t. salt
1/2 C. beef broth	1/4 t. black pepper

Preheat oven 425°

Combine cheese, frozen hashbrowns, onion in a large bowl. Combine milk, beef broth, half the melted butter, garlic powder, salt & black pepper - mix until blended - pour over hash brown mix. Heat remaining butter in skillet over high heat.

Spoon mixture & cook stirring occasionally until hot & cheese has melted. Bake in oven 45-60 min. until brown.

Cracker Barrel imitation Hash brown Casserole

Submitted by Shirley Bland

Ingredients

- 32oz frozen shredded hash browns
- 1/2c melted butter
- 1 can cream of chicken soup
- 1 pint sour cream
- 1/2c onion finely chopped
- 2c graded Colby cheese
- 1/4 t pepper

Direction

- Preheat oven to 350
- Mix all ingredients together
- Place in greased 9x13 Casserole dish
- Top with graded cheese
- Bake 45 minutes

Chicken Casserole

Submitted by Kim Pruitt

A handwritten recipe card on lined paper with a decorative border. The title 'Recipe Chicken Casserole' is written at the top. Below it, 'From Kim Pruitt' and 'Serves 4-6' are written. The cooking time is '30-40 min' and the preheat temperature is '350°'. The ingredients are listed in two columns: 6-8 chicken breasts, 2 cans cream of chicken soup, 1 8oz. Sour cream, 1 stick butter melted, 2 tsp poppy seed - optional, and 1 stack of Ritz crackers crushed. The instructions describe cooking the chicken, mixing the soup and sour cream, placing the chicken in a greased 9x13 dish, pouring the soup mixture over it, spreading the crushed crackers and poppy seeds, and spooning the melted butter over the top. The card concludes with 'Bake 30-40 min @ 350°, Enjoy!'.

Recipe Chicken Casserole

From Kim Pruitt Serves 4-6

Cooking time 30-40 min Preheat oven to 350°

6-8 chicken breasts 1 stick butter melted

2 cans cream of chicken soup 2 tsp poppy seed - optional

1 8oz. Sour cream

1 stack of Ritz crackers crushed

Cook chicken & cut into small pieces. Mix soup & sour cream. Place cooked chicken into 9x13 casserole dish sprayed with PAM. Pour soup & sour cream mix over chicken & spread. Combine crushed crackers & poppy seed - optional & sprinkle over top. Spoon melted butter over crackers. Bake 30-40 min @ 350°. Enjoy!

Mexican Chicken Casserole

Submitted by Allison Moore

Ingredients:

- 1 bag of tortilla chips (I use the round ones & you won't use the entire bag. I've also used nacho cheese Doritos instead)
- 1 can cream of chicken soup
- 1 can cream of mushroom soup
- 1 can rotel tomatoes
- 1 bag shredded cheese
- 3-4 chicken breast (save the broth)
- 1/2 onion

Directions:

- Boil chicken & shred. Chop up onion. Spray your 9X11 dish. Layer chips first. Next layer the chicken & onions.
- **Cook on stove the cream of chicken, cream of mushroom, rotel, & chicken broth together just until well blended together. (I save a soup can & fill it with broth to know how much to use)
- While the above liquid ingredients are cooking, go ahead & sprinkle the cheese over the chicken & onions.
- Pour all liquid ingredients on top, over the cheese.
- Bake for 30 minutes @ 350

Loaded Red Potato Casserole

Submitted by Sarah Oakley

Prep: 25 min.

Bake: 20 min.

Makes: 8 servings

Ingredients

- 16 small red potatoes (about 1- 3/4 pounds)
- 1/2 cup 2% milk
- 1/4 cup butter, cubed
- 1/2 teaspoon pepper
- 1/8 teaspoon salt
- 1-1/2 cup shredded cheddar cheese, divided
- 1/2 cup crumbled cooked bacon
- 1 cup sour cream
- 2 tablespoons minced fresh chives

Directions

- Preheat the oven to 350 degrees. Place potatoes in a 6-qt. stockpot; add water to cover. Bring water to a boil. Reduce heat; cook, uncovered, until tender, about 15-20 minutes. Drain; return to pot.
- Mash potatoes, gradually adding milk, butter, pepper and salt. Spread into greased 3-quart baking dish; sprinkle with 1 cup cheese and bacon. Dollop with sour cream; sprinkle with chives and remaining cheese.
- Bake, uncovered, until heated through and cheese is melted, 20-25 minutes.

Hamburger-Corn Bake

Submitted by Lana Ray

- Title Hamburger-Corn Casserole
- Serves 4-5
- Favorite recipe from The New Cookbook - Better Homes & Gardens
- Ingredients

Hamburger-Corn Bake

- 3 ounces medium noodles
- 1 pound ground beef
- 1/2 cup chopped onion
- 1 10 1/2-ounce can condensed ~~cream~~ ~~of chicken soup~~ or cream of mushroom soup
- 1 8 1/2-ounce can whole kernel corn, drained
- 1 cup dairy sour cream
- 1/4 cup milk
- 2 tablespoons chopped pimiento
- 1/2 teaspoon salt
- Dash pepper
- 1 cup soft bread crumbs
- 1 tablespoon butter or margarine, melted

→ Or 1/2 of a 15 oz can

→ I use 5-6 slices of white bread Chopped/cubed

OK to omit

Method

Cook noodles according to package directions; drain. In a large skillet cook beef and onion till meat is browned and onion is tender. Drain off fat. Stir in soup, corn, sour cream, milk, pimiento, salt, and pepper; mix well. Stir in cooked noodles. Turn mixture into a 1 1/2-quart casserole. Toss bread crumbs with melted butter; sprinkle atop casserole. Bake, uncovered, in a 350° oven about 50 minutes or till heated through. Makes 4 or 5 servings.

- Notes This is one of our family favorites.
My mom, Fran Lawrence, used to make this when I was a kid.
-Lana Ray 2021

Chicken & Rice Bake

Submitted by Mike

* Title Chicken + Rice Bake
* Serves 4
* Favorite recipe from _____
* Ingredients _____

Campbell's

CLOSE WINDOW



One Dish Chicken & Rice Bake

from: Campbell's Kitchen

Prep Time: 5 min. • Bake Time: 45 min.

Chicken and rice paired with a creamy mushroom sauce bake together for a delicious one-dish meal that's easy to clean up.

Ingredients:

- 1 can (10 3/4 oz.) Campbell's® Cream of Mushroom Soup **OR** 98% Fat Free Cream of Mushroom Soup
- 1 cup water *
- 3/4 cup **uncooked** regular long-grain white rice
- 1/4 tsp. paprika
- 1/4 tsp. ground black pepper
- 4 skinless, boneless chicken breast halves

Directions:

MIX soup, water, rice, paprika and black pepper in 2-qt. shallow baking dish. Top with chicken. Season with additional paprika and pepper. **Cover**.

BAKE at 375°F. 45 min. or until done. Serves 4.

Tips:

*For creamier rice, increase water to 1 1/3 cups.
Serve with your favorite steamed vegetable blend. For dessert serve pear wedges.

we do this uncovered

I do this

Mike Ray 2021