

Resurrection / St. Paul Our Daily Bread

Chicken and Rice Casserole Recipe

1¼ cups regular rice (*uncooked*)

1½ cups water

2 cans mushroom soup

1 package onion soup mix

8-10 pieces (bone-in) chicken
(chicken parts should be pre-cooked in the microwave or par-boiled so they will be completely cooked after being baked in the casserole for 1 ½ hours (see directions below))

Mix rice, water, mushroom soup, and onion soup mix. Pour into greased aluminum baking pan (supplied by the Church). Place chicken on top and sprinkle with paprika.

Cover tightly with foil and bake 45 minutes at 350 degrees.

Remove foil and bake 45 minutes longer.

After cooling, cover with **HEAVY-DUTY foil and FREEZE** (to minimize spillage and spoilage)

It is VERY important that we adhere to the following guidelines, developed after years of experience and reflecting on helpful comments from the staff at Our Daily Bread. The casseroles are handled several times in transit to Our Daily Bread, hence the need for FREEZING and covering with HEAVY-DUTY foil.

- Use only use the recipe above. This meal is incorporated in a monthly schedule designed by Our Daily Bread staff to ensure a varied menu for their guests.
- Use the pans provided by the Church.
- Cover casseroles with enough HEAVY-DUTY foil to prevent spilling.
- Note in magic marker OR a small note taped to the side of the pan:
 - Name of parish
 - Type of casserole (Chicken and Rice)
 - Date prepared

Delivery Instructions

NEW Casseroles may be delivered to Resurrection **ONLY on EVEN months** of the year. ***NEW***

February, April, June, August, October, December

- 6:30pm – 8:00pm on the Thursday before the first Friday **at kitchen door**
- 7:45am – 9:00am on the first Friday of the month **at the Pastoral Center door**

Thank you for helping to feed the guests of Our Daily Bread!

**If you have any questions, please contact:
Jim and Sue Fischer at 410-461-3081**