

Baked Chicken and Rice



YIELD: 10 people

Ingredients:

10	Boneless, skinless chicken filets (4-5oz each)
2 Tbsp	Light olive oil
4 cups	Stuffed green pepper with beef soup (70085165215), fully thawed
1 cup	Chicken broth, cold
2 Tbsp	Green onion, sliced thinly
to taste	Salt and pepper

Preparation:

1. Lightly oil and season the chicken breasts and sear or grill over high heat to cook until almost cooked through, set aside on a plate.
2. Spread the stuffed green pepper soup in a large casserole or ½ hotel pan evenly.
3. Tuck the cooked chicken breasts into the soup base so that each one is mostly covered. Allow some chicken to stick out for an attractive appearance.
4. Pour the chicken broth all over the chicken.
5. Set the oven for 350F, low fan if convection.
6. Bake the chicken and rice until hot and bubbly, about 35 minutes. Check to make sure the chicken is cooked through as well.
7. Once baked and hot, remove from the oven and sprinkle with the green onion.
8. Serve hot. Make sure to spoon out rice with each chicken breast when serving.

Recipe and photo provided by The Kraft Heinz Company