

A Recipe from Bechard Family Farm

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Chicken on Rice

This recipe is a family favorite.

It is flexible and easily changed to accommodate larger or smaller crowds.

We will often use extra rice and 2 or 3 chickens.

1 1/4 cups rice, uncooked
2 tablespoons chopped onion
1/2 tsp salt
1 stalk celery, chopped
2 cups water
10 3/4 -oz can condensed cream of chicken soup
4 oz of fresh mushrooms (or a 4 oz can of mushrooms may be substituted)
2-1/2 to 3 pound frying chicken, cut up (pasture-raised, of course!)
2 tablespoons butter, melted
1/2 tsp salt
1/2 tsp paprika
1/4 to 1/2 tsp poultry seasoning

Heat oven to 375 F. In 13 x 9-inch glass pan, combine first 7 ingredients; mix well. Arrange chicken on rice mixture skin-side-up; drizzle with melted butter. Sprinkle with 1/2 teaspoon salt, paprika, and poultry seasoning. Bake uncovered at 375 F for 1 hour or until chicken is tender. 5-6 servings.