



# **CCSFX Beans & Bread Casserole Recipe**

## **ZESTY CHICKEN and RICE**

***ALL ingredients must be fully cooked before assembly of the casserole. Mix all ingredients together, place into greased pan, cover tightly with aluminum foil, and freeze until delivery date. See labeling and delivery instructions below.***

**3 cups cooked rice** (white or brown rice)

**2 cans (2.8 oz. each) French fried onion rings** (or one 6 oz. can)

**1 tsp. Italian seasoning**

**3 1/2 cups prepared chicken broth or bouillon**

**3 cups cubed, cooked, chicken** (Do not use ground chicken. Use canned, cooked chicken - (2 each - 12.5 oz. cans) or fresh chicken you cook yourself. Please cut chicken into **bite size pieces.**)

**1 cup bottled Italian salad dressing** (This is an entire 8 oz. bottle of dressing)

***Spray aluminum pan with non-stick cooking spray. Combine all ingredients in large bowl. Pour into pan and then cover the pan tightly with aluminum foil. NOTE: It is quite 'soupy' at this point but the rice will soak it up! Mark as indicated below. FREEZE.***

### **CASSEROLE LABELING and DELIVERY INSTRUCTIONS:**

***Securely wrap the casserole with foil so the foil overlaps the pan's edges by at least 2 inches on all sides of pan. Label the foil overwrap with "CCSFX Zesty Chicken & Rice." Include the Date (Use the date of delivery); or complete tear off below and attach. Then:***

- Bring the frozen casserole to church on Sat. or Sun. and place it in the freezer located in the lower social Hall, or in the freezer section of the refrigerator in the Gathering Space.
- Bring the frozen casserole to the church upper parking lot between 8:45 and 9:15 a.m. on Thursday (the day of delivery).
- Or call Lori Brando at 410-628-2565 (H) or 410-614-0730 (W) to volunteer to deliver casseroles to Beans 'n' Bread or to deliver casserole to her home.

\*\*\*\*\* Cut here \*\*\*\*\*

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**Date:** \_\_\_\_\_