Creamy Chicken Casserole

2 Cups White Rice (uncooked)

1 can Cream of Mushroom Soup

1 can Cream of Chicken (or Celery if you prefer) Soup

½ to1 full Yellow Pepper (diced finely)

1 pound Mushrooms (roughly quartered)

1 Package Dry Onion Soup Mix

6-10 Chicken Thighs (depending on their size and the size of your dish)

Approximately 2 ½ cups water

Spray the bottom of your casserole dish with non-stick spray (very important). Layer the raw Rice across the bottom of the dish. Layer the Peppers and Mushrooms on top of the Rice. Mix the 2 Soups and 2 cups of Water in a bowl until smooth. Pour liquid into the dish. Place as many Chicken Thighs on top of the mixture as you can (you need to leave some space around the edges and between the thighs to allow the rice to vent as it cooks. For average sized Thighs, expect to fit in about 8). Sprinkle the Onion Soup Mix and remaining Water on everything and bake at 325 Degrees for1 ½ to 1 ¾ Hours or until rice is fully cooked. Feel free to add a little more water or chicken broth as it is cooking if the mixture begins to look a little dry. Remove Thighs and stir the Rice WELL before serving.