

Chicken Rice Casserole

Ingredients

- 3 cans white-meat chicken, with liquid
- 2 cups water
- 1 pkg. (16-oz.) white rice
- 1 can (10.75 oz.) cream of chicken soup
- 1 can (10.75 oz.) cream of celery soup
- 1 can (10.75 oz.) cream of mushroom soup
- Salt, ground black pepper, onion powder, and garlic powder to taste (you can use dried minced onion and garlic, if you prefer)
- 1/2 cup (1 stick) butter, sliced into pats

Directions

1. Preheat oven to 400 degrees F.
2. Grease sides and bottom of a casserole dish.
3. In the casserole dish, stir together the chicken (break up the clumps), water, rice, and the cans of soup; add seasonings to taste. Arrange pats of butter evenly over the top of the mixture.
4. Bake until the rice is tender and the chicken is cooked through, 60 to 75 minutes.