Chicken rice casserole

Ingredients

* 3 cans white meat chicken, with liquid
* 2 cups water
* 1 pkg. white rice (8 ounces)
* 1 can (10.75 ounce) cream of chicken soup
* 1 can (10.75 ounce) cream of celery soup
* 1 can (10.75 ounce) cream of mushroom soup
* Ground black pepper, onion powder, and garlic powder to taste (you can use dried minced onion and garlic, if you prefer)
* 1/2 cup butter (1 stick), sliced into pats & bread crumbs

\*\* Can add peas and/or pimiento for color if you wish

Directions

1. Preheat oven to 400 degrees F. Grease sides and bottom of a casserole dish.
2. Stir chicken (break up the clumps), water, rice, cream of chicken soup, cream of celery soup, and cream of mushroom soup together in the prepared casserole dish; add seasonings to taste. Arrange pats of butter evenly over the top of the chicken mixture & sprinkle with bread crumbs.
3. Bake in preheated oven until the rice is tender and the chicken is cooked through, 1 hour to 75 minutes.