

RECIPE FOR CHICKEN DISH

PROPORTIONS ARE FOR EACH 12 PIECES OF
CHICKEN

12 PIECES OF SKINLESS THIGHS OR BREASTS
1 CAN OF CREAM OF CELERY SOUP
1 CAN OF CREAM OF MUSHROOM SOUP
2 CUPS OF WATER
 $\frac{3}{4}$ CUP OF MINUTE RICE
1 ENVELOPE OF DRY ONION SOUP MIX

ARRANGE CHICKEN IN ALUMINUM COOKING
PAN. SALT AND PEPPER THE CHICKEN, ADD
THE 2 SOUPS WITH THE RICE AND WATER.
SPRINKLE THE DRY ONION SOUP MIX OVER
TOP. COVER WITH FOIL AND BAKE FOR 2
HOURS AT 300 DEGREES OR 1 1/2 HOURS AT
350 DEGREES.

I WOULD RECOMMEND GETTING 40
SKINLESS THIGHS 40 CHICKEN
LEGS, USUALLY COMES WITH SKIN, AND 20
SKINLESS BREASTS. I CUT THE BREASTS IN 2,
IF THE THIGHS ARE LARGE I ALSO CUT THEM
IN HALF. THIS QUANTITY WILL ALLOW FOR
TWO THIGHS EACH OR ONE BREAST AND

STILL HAVE SOME LEFT OVER FOR SECONDS.
THE MEAT DEPARTMENT CAN GET YOU THE
CHICKEN SKINLESS IF YOU GIVE THEM SOME
NOTICE. BJS DEFINITELY HAS SKINLESS
THIGHS AND BREASTS.