



Creamy Chicken Rice and Veggie Bake

Ingredients

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| 5 skinless, boneless chicken thighs | 3 tablespoons dried minced onion, divided |
| 2 teaspoons garlic powder, divided | ½ tablespoon dried oregano |
| 2 teaspoons onion powder, divided | 2 (10.75 ounce) packages chicken flavored rice mix (e.g. Rice A Roni) |
| 2 teaspoons ground black pepper, divided | 1 (10.5 ounce) can condensed cream of chicken soup |
| 1 teaspoon poultry seasoning | |
| 1 teaspoon salt, divided | 1 ¼ cups milk |

Directions

Preheat oven to broil.

Place chicken in a 9 x 13 inch baking dish. In a small bowl combine 1 teaspoon garlic powder, 1 teaspoon onion powder, 1 teaspoon black pepper, poultry seasoning, 1/2 teaspoon salt, 1 tablespoon dried minced onion and oregano. Sprinkle over chicken, coating both sides.

Place chicken under broiler for 10 minutes, or until browned and crispy.

In a medium bowl combine rice mix, chicken soup and milk; mix well until lumps are gone. Stir in 1 teaspoon garlic, 1 teaspoon onion powder, 1/2 teaspoon salt and 2 tablespoons dried minced onion.

Take chicken out of oven and remove chicken from pan. Spoon rice mixture into the pan and place chicken on top; cover.

Reduce oven temperature to 450 degrees F (230 degrees C).

Bake for 30 minutes, or until rice and chicken are cooked through.