

Parmesan Chicken & Rice

1 1/2 c. regular rice

1 can cream of mushroom soup

1 can cream of chicken "

1 can cream of celery "

} do not dilute

1/4 c. melted butter

1/4 c. French dressing

1/4 c. milk

} mix together

Mix rice, soups, and 2/3 of above dressing. Put this in bottom of 9x13 pan. Lay chicken parts on top of rice mixture. (Do not season or flour chicken)

(I use about 2½ lbs. boned chicken -
2 full breasts (4 halves) and 6 thighs)

Pour remaining $\frac{2}{3}$ liquid dressing over
all and sprinkle with Parmesan cheese.
Bake in 275° oven uncovered 2½ hours
or until chicken is done. Bakes up golden
brown and is delicious.

Janice