

CHEESY CHICKEN WITH RICE

Combine in a saucepan with lid; bring to a boil:
(recipe may be doubled or tripled)

- 1 C. rice
- 1 ½ C. water
- 1 t. salt

Put tight fitting lid on; turn heat to simmer;
cook 20 minutes.

DO NOT REMOVE LID!

Gently slide plan to a cold burner and let set for
10 minutes. Fluff with a fork

While rice is cooking, combine and heat thoroughly:

- 1 can Fiesta Nacho Cheese coup
- 1 can chicken
- 4 cans cream of chicken soup
- 1 can evaporated milk

Serve over hot rice.

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