



Total Time  
**35 MIN.**

Serving Size  
**8 OZ/250 ML**

Difficulty  
**EASY**

Yields  
**24**

With Campbell's® Condensed Cream of Chicken soup create a versatile chicken casserole using your favourite frozen vegetables.

**INGREDIENTS**

	<b>WEIGHT</b>	<b>MEASURE</b>
<i>Campbell's</i> Condensed Cream of Chicken soup	48 oz	1 .36 L
Water	8 cups	2 L
White rice, long-grain, uncooked	4 cups	1 .13 L
Lemon juice	1 cup	60 mL
Italian seasoning, crushed	1 tbsp	25 mL
Garlic powder	1 tbsp	15 mL
Onion powder	1 tbsp	15 mL
Pepper, black, ground	1 tsp	5 mL
Broccoli florets, frozen	12 cups	3 L
Carrots, frozen, diced	6 cups	1 1/2 L
Chicken, cooked, diced 1/2-in. (1 cm)	4 lbs	2 kg
Paprika	1 tsp	5 mL
Cheese, mozzarella, shredded	2 cups	500 mL

**INSTRUCTIONS**

1. Preheat oven to 350°F (177°C).
2. Stir in the condensed soup, water, rice, lemon juice, Italian seasoning, garlic powder, onion powder, black pepper, broccoli and carrots in a large bowl. Transfer mixture to 2 half pans (2" deep) steam table pans.
3. Mix the cooked chicken into the rice mixture. Lightly season the chicken with the paprika.
4. Cover the pans with foil or lid and bake for 20 minutes or until rice is tender. Stir lightly.
5. Remove covers from pans and top with the cheese. Replace covers and let stand for 10 minutes

CCP: Heat to an internal temperature of 165°F (74°C) or higher for 15 seconds.

CCP: Hold hot at 140°F (60°C) or higher for service.