

Treasure Barrel

Amish Sunday Savior Casserole

15 min Prep time	**45 min** Cook time	**1 h** Total time
4 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Main Ingredients

- [ ] 1 ½ lb boneless skinless chicken breast, cubed
- [ ] 1 cup long grain rice, rinsed
- [ ] 2 cups low-sodium chicken broth
- [ ] 1 cup sharp cheddar cheese, grated
- [ ] 1 can (10.5 oz) cream of mushroom soup
- [ ] ½ cup milk
- [ ] 1 medium onion, diced
- [ ] 2 tbsp butter
- [ ] ½ tsp black pepper
- [ ] ¼ tsp salt

Optional Add-Ins

- [ ] ½ cup frozen peas
- [ ] ¼ cup sliced almonds, toasted

Instructions

1. Preheat the oven to 350°F (175°C). In a large skillet, melt butter over medium heat and sauté the onion until translucent, about 4 minutes.
2. Add the cubed chicken to the skillet, season with salt and pepper, and cook until lightly browned, about 5 minutes.
3. In a mixing bowl, whisk together the cream of mushroom soup, milk, and chicken broth until smooth. Stir in the rice, then pour the mixture over the chicken and onions in the skillet.
4. Transfer everything to a greased 9-x-13-inch baking dish. Sprinkle the grated cheddar evenly on top. Cover with foil and bake for 30 minutes.
5. Remove the foil and continue baking for another 15 minutes, or until the cheese is bubbly and golden. If using peas or almonds, sprinkle them on during the last 5 minutes.
6. Let the casserole rest for 5 minutes before serving. The steam will carry the buttery aroma throughout the kitchen.

Nutrition per serving

420 kcal	28 g	38 g	15 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the top browns too quickly, loosely tent with foil.
- For extra creaminess, stir in a splash of half-and-half before baking.
- A little fresh parsley sprinkled after baking adds a bright finish.