

## CHICKEN TREMENDOUS

*By Dorothy Zehnder*

Place in bottom of buttered baking dish.

1 package dry onion soup

1 layer of dry rice – your choice of how much rice. ¼ cup uncooked equals 1 serving cooked.

1 layer of chicken parts (skin up)

1 can of cream of chicken soup with 1 can of water added.

Season to taste.

Bake until chicken is tender and cooked through

*\*\*\*Note from Dorothy - The thicker the layer of rice you use the dryer it gets, so I have some chicken bouillon water set aside and add it as it bakes. Also, sometimes if I want to make it a bulkier meal, I add diced mushrooms and mixed vegetables like peas, carrots or corn.*