

# Get out of the Kitchen Chicken

THE BEST Chicken & Rice Recipe

6-8 CHICKEN LEGS (SKIN ON)

OLIVE OIL FOR BROWNING CHICKEN

1 1/2 CUPS UNCOOKED RICE

2 10.5 OZ. CANS CREAM OF MUSHROOM SOUP

1 CUP ORANGE JUICE

1/3 CUP SHERRY

1/2 CUP WATER

1 ENVELOPE LIPTON ONION SOUP MIX

Grease a 13x9 casserole dish with oil. Add the soup, sherry, orange juice, and water to a medium bowl. Add olive oil and chicken legs to a hot skillet with a lid. Brown legs on all four sides with the lid on the skillet to prevent oil from splattering. Once the chicken is brown, turn off the skillet. Pour drippings into the soup mixture and whisk until smooth and creamy. Add rice to soup, mix well, and immediately pour into casserole dish. Try to distribute the rice as evenly as possible across the bottom of the dish. Lay chicken on the top of the mixture and sprinkle with the soup mix. Bake covered in a 350-degree oven for 1.5 hours. Casserole must be covered to prevent the loss of moisture. All moisture is needed to cook rice, so DO NOT bake it uncovered. OPTION: You can use raw chicken without browning if you cook it in the oven for 2 hours. Crockpot: Use the same recipe above, cover, and cook on low for 4 hours.