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Chicken & Broccoli Rice Casserole Supreme

Prep Time: 15 minutes Cook Time: 10 minutes Cost per serving: \$0.59

What you need:

Utensils:

- Cutting board & knife
- Large skillet
- · Mixing spoon
- Can opener

Ingredients:

- 2 cups cooked chicken, diced
- 1½ cups rice, cooked (brown rice optional)
- 1 onion, chopped
- 1 10.75 ounce can low sodium cream of mushroom soup
- 1 10 ounce package frozen broccoli
- 1 cup reduced-fat cheese, shredded
- Non-stick cooking spray
- Salt and pepper to taste

What to do:

- 1. Wash your hands and clean your cooking area.
- 2. Clean the tops of canned food items before opening them.
- 3. Prepare chicken. Prepare rice according to package directions.
- 4. In a large skillet, thoroughly coat with non-stick spray and cook onion on medium heat for 2-3 minutes.

5. Add chicken, rice, soup, and broccoli to skillet. Mix thoroughly and heat on high for 5 minutes.

6. Sprinkle cheese on top and serve immediately.

| Nutrition Facts Serving Size 1/6 Casserole Servings Per Container 6 | |
|---|-------------|
| Amount Per Serving | |
| Calories 230 Calories | from Fat 80 |
| % Daily Value* | |
| Total Fat 9g | 14% |
| Saturated Fat 4g | 20% |
| Trans Fat 0g | |
| Cholesterol 50mg | 17% |
| Sodium 210mg | 9% |
| Total Carbohydrate 18g | 6% |
| Dietary Fiber 3g | 12% |
| Sugars 2g | |
| Protein 21g | |
| Vitamin A 15% • Vitar | nin C 45% |
| Calcium 30% • Iron | 8% |