



JACK & PAT'S

Old Fashioned Butcher Shop

Specializing in Custom Cuts and Customer Service

Chicken Continental

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|------------------------------|-------------------------|
| 1 Cut up chicken fryer | 3 tbsp. minced onion |
| 1 can cream of chicken soup | ½ tsp. celery flakes |
| 1 1/3 cups minute rice | salt, pepper, & paprika |
| 1 tbsp. dried parsley flakes | 1/8 tsp. thyme |
| 1 1/3 cups of water | |

Place chicken arts on a cookie sheet and sprinkle with salt, pepper, and paprika .Brown in a 375° F oven for 30-35 minutes. Mix soup, onion and remaining spices in saucepan. Gradually stir in water. Bring to a boil stirring constantly. Remove from heat. Pour rice into a 10 x 13 “ baking dish. Top with half of the soup mixture. Arrange chicken pieces on top. Pour remaining soup mixture on top. Cover with foil and bake for 30 minutes in 375° F oven.

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