

## Classic Forgotten Chicken Recipe: Your Go-To Weeknight Meal

unbeatable simplicity and incredible comfort factor



**OVEN**  
**350°F**

**TIME**  
**10 min**

**TEMP**  
**165°F**

**PRINT**  
**Recipe Card**

### INGREDIENTS

- 1 to 1.5 lb chicken breasts (boneless, skinless)
- 2 cups Minute Rice (Instant Rice is perfect for this)
- 1 can (10.5 oz) cream of mushroom soup
- 1 can (10.5 oz) cream of chicken soup
- 1 can water (use one of the empty soup cans to measure)
- 2 envelopes Lipton Onion Soup Mix (dry mix)
- 1 tablespoon butter, cut into small pieces (optional, for richness)

### DIRECTIONS

1. Let's get this delicious : Forgotten Chicken Recipe baking!
2. Preheat : Oven & Prep Dish: Preheat your oven to 350°F (175°C). Lightly grease a 9x13-inch baking dish with cooking spray or butter.
3. Combine : Rice Mixture: In a medium-sized bowl, combine the 1 can cream of mushroom soup, 1 can cream of chicken soup, 2 cups Minute Rice, and one can of water (measured using one of the empty soup cans). Mix everything well until the rice is evenly coated and the soups are well blended.
4. Assemble : Casserole: Pour the rice mixture evenly into the prepared 9x13-inch casserole dish. Arrange the 1 to 1.5 lb chicken breasts (seasoned lightly with salt and pepper, if desired) on top of the rice mixture.
5. Add : Onion Soup Mix: Evenly sprinkle the contents of 2 envelopes Lipton Onion Soup mixture over the chicken breasts. If using the optional 1 tablespoon butter, dot the butter over the chicken and rice mixture.
6. Cover & : Bake: Cover the baking dish tightly with aluminum foil. This tight cover is crucial as it traps steam, allowing the Minute Rice to cook perfectly and the chicken to become tender and juicy. Place the covered dish in the preheated oven and bake for 1 hour, or until the chicken is cooked through (internal temperature of 165°F/74°C in the thickest part) and the rice has absorbed all the liquid.
7. Serve: Carefully remove the casserole from the oven and remove the foil (be cautious of escaping steam!). Serve hot.

## SWAPS & NOTES

**Chicken Breasts:** Boneless, skinless chicken breasts are typical.

You can also use boneless, skinless chicken thighs for a juicier result, or bone-in pieces for more flavor (though cooking time might vary slightly).

**Minute Rice:** This recipe is specifically designed for Minute Rice or instant rice due to its quick-cooking properties.

Do NOT substitute with regular uncooked long-grain rice, as cooking times and liquid absorption will differ significantly.

### TIPS FOR SUCCESS

**Use Minute Rice:** This recipe relies on instant or Minute Rice.

Regular rice will not cook properly in this timeframe and liquid ratio.

**Cover Tightly:** Ensuring the dish is covered very tightly with foil is the secret to perfectly cooked rice and juicy chicken in this casserole.

It creates the necessary steaming environment.

**More recipes:** [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/classic-forgotten-chicken-recipe-your-go-to-weeknight-meal/>