

## Forgotten Chicken

### Ingredients

- 4–6 bone-in, skin-on chicken thighs **or** chicken breasts
- 1 cup uncooked white rice
- 1 can cream of mushroom soup
- 1 can cream of celery soup
- 1 packet dry onion soup mix
- 1½ cups water
- Black pepper, to taste
- Paprika, optional (for the top)

### Method

1. Preheat oven to **350°F**.
2. Spread **uncooked rice** evenly in the bottom of a 9×13 baking dish.
3. Whisk together cream of mushroom soup, cream of celery soup, water, and onion soup mix. Pour evenly over the rice.
4. Nestle chicken pieces into the mixture, pressing slightly so they're mostly submerged.
5. Season lightly with black pepper and optional paprika.
6. **Cover tightly with foil.**
7. Bake **1 hour 30 minutes** without opening the oven.
8. Remove foil and check that rice is tender and chicken is fully cooked. Let rest 5 minutes before serving.

### Notes

- Do **not** peek while baking — the steam is what cooks the rice.
- Bone-in chicken gives the best flavor, but boneless works in a pinch.
- Serve with a simple green vegetable or salad for balance.
- This is comfort food. Don't overthink it.