



Oriental Chicken Bake

- 3 $\frac{1}{2}$ to 4 cups cooked and cubed chicken or turkey
- 2 cans (10 $\frac{3}{4}$ oz) condensed cream of celery soup
- $\frac{2}{3}$ cups water
- 2 TBSP soy sauce
- 4 medium green onions sliced or 1 medium onion thinly sliced
- 30 oz canned or frozen mixed vegetables, drained or thawed and drained
- 3 cups cooked rice
- 1 can French fried onions

1. Prepare rice so that, after cooking, you have at least three cups.
2. In a large bowl, combine soup, water, soy sauce, green onions, vegetables, chicken or turkey and rice.
3. Pour mixture into casserole pan.
4. Sprinkle French fried onions on top.
5. **DOUBLE COVER CASSEROLE IN ALUMINUM FOIL.**
6. Tape bottom portion of this page to casserole cover and freeze.

To return frozen casserole: Enter the CME/school building through the lower level door to access the Parish Kitchen. During school hours, please ring the bell and sign in at the school office. Due by Sunday, February 23, 2020. Thank you for supporting St. John's Outreach in the community.

ST. JOHN'S EPISCOPAL CHURCH OUTREACH

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1. Completely thaw double covered casserole before baking.
2. Preheat oven to 350 degrees.
3. Remove top cover and bake with bottom cover on for 20 minutes.
4. Remove bottom cover and bake for 10 to 15 minutes until casserole is hot throughout and onions are golden.