



# Noreen's Kitchen

## Slow Cooker Chicken and Rice

2 pounds chicken tenders or boneless chicken thighs.	2 cans cream of chicken and herb soup
8 ounces sliced Cremini mushrooms	1 teaspoon poultry seasoning
1 cup onion, diced	1 teaspoon chicken seasoning
1 cup celery, diced	1 teaspoon season salt
4 cloves garlic, minced	1 teaspoon dried parsley
4 cups chicken stock	3 cups par cooked rice*

### Step by Step Instructions

Place chicken in the vessel of your slow cooker

Add all vegetables to the vessel on top of the chicken.

In a separate bowl, combine cream soup, chicken stock and spices. Whisk to combine.

Pour liquid mixture over the vegetables and chicken.

Cook on high for 4 to 5 hours or on low for 6 to 8 hours or until the chicken can easily be shredded with tongs.

Add rice to the slow cooker and stir well. Allow to cook with the lid on for at least 45 minutes or until the rice is completely cooked and the mixture is the consistency of a casserole.

**NOTE:** I am using par cooked or “converted” rice. This takes less time and water to cook. If you choose to use long grain, brown or instant rice, you will need to compensate for both liquid and time according to the type of rice you choose.

Leftovers can be placed in a airtight container and frozen for later use within three months.

**ENJOY!**