



Noreen's Kitchen

Pressure Cooker

Creamy Chicken & Rice

Ingredients

1 recipe (4 cups) homemade cream of celery soup. OR 2 cans of condensed cream of celery soup with 2 cans of milk added.	3 cups par cooked rice
2 pints of home canned chicken or 2 large cans of chunk white chicken with liquid	2 - 4 ounce cans sliced mushrooms with their liquid.
	1 tablespoon poultry seasoning
	1 tablespoon vegetable oil

Step by Step Instructions

NOTE: I am using an Elite 10 quart electric pressure cooker. Please consult the manufacturers instruction manual for your model to learn how best to set your particular model of machine for cooking this dish.

Place all ingredients into the vessel of the pressure cooker. Stir well to combine.

Place lid and lock in place. Be sure to set the vent to "pressure".

Set for 12 minutes on the rice setting or to the setting recommended by your unit's owner's manual for cooking rice.

When cooking time is complete allow the vessel to remain under pressure for 5 minutes before releasing the remaining pressure.

Remove lid, stir well and serve.