

GARLIC CHICKEN AND RICE CASSEROLE

Serves 6-8

INGREDIENTS

- 1/2 cup all-purpose flour
- 1/4 cup grated parmesan cheese
- 1 teaspoon garlic powder
- 1 teaspoon onion powder
- 1/2 teaspoon lemon zest, separated
- Kosher salt and ground black pepper
- 4 bone-in skin-on chicken thighs
- 3 tablespoons extra virgin olive oil
- 10.2 ounces cream of chicken soup
- 1 cup chicken stock
- 1 tablespoon Campbell's® Flavor Up Garlic & Herb Cooking Concentrate
- 3/4 cup long grain white rice
- 2 cloves of garlic, grated or minced
- 16 ounces O Organics® Green Peas
- 1 lemon, sliced into rounds
- Thinly sliced basil for garnish, optional



PREPARATION

- 1.** Preheat oven to 375°F. Grease an 8" x 11" baking dish (or one of similar size).
- 2.** In a large shallow bowl, combine flour with the parmesan cheese, garlic powder, onion powder and half of the lemon zest. Season generously with salt and pepper and mix thoroughly with a fork. Dredge each piece of chicken on all sides with flour mixture. Set aside.
- 3.** In a large skillet over medium-high heat, heat olive oil until shimmering but not smoking. Add chicken skin side down, and sear until golden, around 6 minutes. Flip and cook until the opposite sides are golden, around 6 minutes more. Remove from the pan and set aside.
- 4.** Stir together cream of chicken soup, stock, Campbell's Flavor Up Garlic & Herb Cooking Concentrate, rice, garlic, peas and remaining lemon zest in your prepared baking dish. Place chicken on rice mixture and layer lemon slices over top of each piece. Cover baking dish.
- 5.** Bake for 40 - 60 minutes or until chicken is done and rice is tender. To develop a deeper color, uncover dish the last 5 - 10 minutes of baking. Sprinkle on sliced basil. Let stand 10 minutes. Stir rice and season to taste before serving.