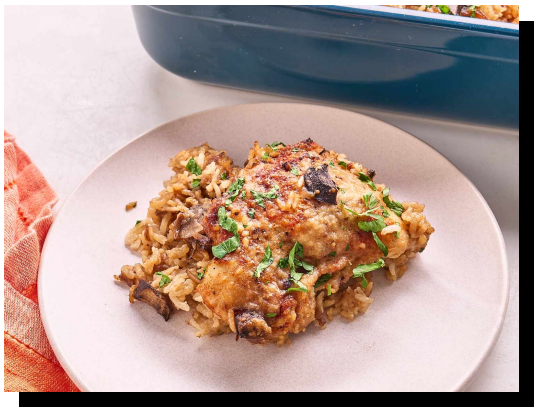
Stick Of Butter Chicken and Rice



Adapted • Shared by Steve Janowicz

Ingredients

• 2 cups white rice
• 8 ounces baby portobello mushrooms, roughly chopped
• 2 10.5 ounce cans condensed beef consomme, such as Campbell's
• 1 10.5 ounce can condensed french onion soup, such as Campbell's
• 1 stick butter, cut into 8 pieces
• 1 cup grated pecorino romano or parmesan cheese, divided
• 2 pounds boneless skinless chicken thighs
• 1 1/4 teaspoon kosher salt
• 3/4 teaspoon pepper 1 teaspoon garlic powder
• 1 teaspoon garlic powder
• 1 teaspoon onion powder
• 1 teaspoon paprika
• Optional: 1 Tablespoon chopped parsley

Instructions

1. Preheat the oven to 350 degrees F (175 degrees C).

2. Stir rice, portobello mushrooms, beef consomme, and French onion soup together in a 9 x 13-inch baking dish. Top with butter pieces and 3/4 cup of the cheese.

3. Season chicken evenly with salt, pepper, garlic powder, onion powder, and paprika and place on top of cheese and butter. Top with remaining cheese and cover dish with foil.

4. Bake in the preheated oven for 55 minutes. Uncover and bake until top is golden brown, liquid has been absorbed into the rice, and chicken is cooked through, about 20 to 30 more minutes. Sprinkle with fresh parsley if desired.

Notes

Source: Allrecipes
Author: Chef