



# CHICKEN AND RICE CASSEROLE

FIND LETTER  
**C** FOR CHICKEN.

HOW MANY  
VEGETABLES  
CAN YOU NAME?

LET'S  
SING  
WHILE WE  
WASH  
OUR HANDS!

WHAT'S YOUR  
FAVORITE  
VEGETABLE?

WHERE DO  
CHICKENS  
COME FROM?



RECIPE VIDEO  
LET'S COOK TOGETHER!

#TALKINGISTEACHING



# CHICKEN AND RICE CASSEROLE

## INGREDIENTS

- 1 CUP OF CHEDDAR CHEESE
- 2 CANS OF CHICKEN
- 1 CAN OF CREAM OF MUSHROOM SOUP
- 1 PACKET OF ONION SOUP MIX
- 1.5 CUPS OF RICE
- 3 CUPS OF CHICKEN BROTH
- 1/2 BAG OF FROZEN PEAS AND CARROTS

## ALTERNATIVE OPTIONS

- FRESH VEGGIES
- 1 CAN BLACK BEANS
- 2 LBS CHICKEN BREAST



## HOW TO COOK:

- 1 GREASE YOUR CROCK POT
- 2 ADD CHICKEN BROTH, RICE, CAN OF MUSHROOM SOUP, ONION SOUP MIX, PEAS AND CARROTS, AND CHICKEN TO THE SLOW COOKER
- 3 COOK ON HIGH FOR 2-3 HOURS STIRRING OCCASIONALLY
- 4 TOP WITH CHEESE AND ALLOW IT TO MELT FOR THE LAST HALF HOUR
- 5 STIR AND SERVE

WHAT  
DO WE  
NEED?

LET'S MAKE  
A GROCERY  
LIST  
TOGETHER.



LET'S TALK  
ABOUT  
COLORS  
IN THE  
KITCHEN!

