

DINNER

Chicken on Rice with Stuffing

7 October 2026

TOTAL TIME	PREP	COOK	SERVES	PER SERVING	CALORIES
80 min	20 min	60 min	4	\$2.77	827 kcal

Chicken on Rice with Stuffing might be a good recipe to expand your main course recipe box. This recipe serves 4. For \$2.77 per serving, this recipe covers 28% of your daily requirements of vitamins and minerals. One portion of this dish contains around 40g of protein, 44g of fat, and a total of 103...

Ingredients

- ☐ ½ cup butter, melted
- ☐ 10¾ ounce condensed cream of chicken soup
canned
- ☐ 1 ounce 1/2 package dry onion soup mix, or to taste
- ☐ ¼ cup milk
- ☐ 4 skinless, boneless chicken breast halves
- ☐ 6 ounce package stuffing mix
- ☐ 2 teaspoons ground mixed peppercorns
- ☐ 1 teaspoon celery seed
- ☐ 2 cups cooked white rice
- ☐ 1 teaspoon garlic powder
- ☐ ½ onion, diced
- ☐ 1 cup sour cream
- ☐ 1 cup hot water

EQUIPMENT Bowl, Frying pan, Oven, Baking pan, Kitchen thermometer, Aluminum foil

Method

- 1

Preheat oven to 325 degrees F (165 degrees C).
- 2

Coat chicken with melted butter in a 9x13-inch baking pan; sprinkle both sides of chicken with pepper.

- 3 Spread cooked rice evenly into a separate 9x13-inch baking pan; sprinkle onion soup mix over rice.
- 4 Pour 1 1/2 cups water over seasoned rice.
- 5 Layer onion on rice where the chicken breasts will be placed.
- 6 Mix cream of chicken soup, sour cream, milk, celery seed, and garlic powder in a bowl. Drop small spoonfuls of half the soup mixture onto rice; lightly spread mixture evenly over rice.
- 7 Arrange chicken breasts, thickest parts toward the pan's edge, on the prepared onion sections atop the rice. Spoon remaining half of soup mixture over chicken.
- 8 Mix stuffing mix and 1 cup hot water together in a bowl; spoon stuffing over chicken and rice. Cover pan tightly with aluminum foil.
- 9 Bake in the preheated oven until chicken is no longer pink in the center and the juices run clear, about 1 hour. An instant-read thermometer inserted into the thickest piece should read at least 165 degrees F (74 degrees C).

Nutrition per serving

827

KCAL

36 g

PROTEIN

44 g

FAT

72 g

CARBS

Saturated Fat	23.1 g · 144% of daily needs
Fibre	3.1 g · 12% of daily needs
Sugar	7.6 g · 8% of daily needs
Sodium	2,045 mg · 89% of daily needs
Cholesterol	176 mg · 59% of daily needs
Vitamin C	3.3 mg · 4% of daily needs

Adapted from Allrecipes. Find this recipe, ratings and more ideas at whatsheate.com/chicken-on-rice-with-stuffing-148535