Baked Chicken à Mangé & Rice

Recipe from the kitchen of Washburn - May 20, 1977

Ingredients

- 1 cup rice, uncooked
- 2 cups water
- 1 can cream of chicken soup
- 1 tsp curry powder
- 1 tsp Accent (MSG)
- 1 tsp salt
- 2 Tbsp butter
- 1 cut-up chicken (2-3 lb), browned in butter
- Seasoned salt, to taste
- Paprika, to taste

Instructions

1. Mix together the rice, water, cream of chicken soup, curry powder, Accent, salt, and butter.
2. Place mixture in a large saucepan or baking dish with a cover.
3. Brown the cut-up chicken in butter.
4. Lay the browned chicken on top of the rice mixture.
5. Sprinkle tops of chicken with seasoned salt and paprika.
6. Bake in a 375°F oven, covered, for 1 hour or until chicken is done.

Editor's Notes

- **"à Mangé"** - French phrase appearing in the title; likely a family or source name rather than a culinary term, as "à manger" (to eat) would be unusual in this context.

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1 can cr. of chicken soup
1 t. curry powder
1 t. accent
1 t. salt
2 T. butter

} Mix together
place in large saucepan or baking dish w/ cover

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1 cut up chicken (2-3lb), brown in butter
lay chicken on top of mixture
sprinkle tops with season salt and paprika
Bake in 375° oven, covered 1 hr, or until chicken is done.

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