### November 6th, 2013: Salsa Chicken Rice Casserole

### Ingredients

* 1 1/3 cups uncooked white rice
* 2 2/3 cups water
* 4 skinless, boneless chicken breast halves
* 2 cups shredded Monterey Jack cheese
* 2 cups shredded Cheddar cheese
* 1 (10.75 ounce) can condensed cream of chicken soup
* 1 (10.75 ounce) can condensed cream of mushroom soup
* 1 onion, chopped
* 1 1/2 cups mild salsa

### Directions

1. Place rice and water in a saucepan, and bring to a boil. Reduce heat to low, cover, and simmer for 20 minutes.
2. Meanwhile, place chicken breast halves into a large saucepan, and fill the pan with water. Bring to a boil, and cook for 20 minutes, or until done. Remove chicken from water. When cool enough to handle, cut meat into bite-size pieces.
3. Lightly grease a 9x13 inch baking dish.
4. In a medium bowl, combine Monterey Jack and Cheddar cheeses. In a separate bowl, mix together cream of chicken soup, cream of mushroom soup, onion, and salsa. Layer 1/2 of the rice, 1/2 of the chicken, 1/2 of the soup and salsa mixture, and 1/2 of the cheese mixture in prepared dish. Repeat layers, ending with cheese.
5. Cover and freeze for delivery to Grace Fellowship Church on November 6. 2013
6. Attach the following label:

Let defrost in the fridge for 24 hours. Bake in an oven preheated to 350 for

about 40 minutes, or until bubbly.