

Garlic Cheddar Chicken Bake

- 10minprep time
 - 60mintotal time
 - 10ingredients
 - 4servings
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- 2 tablespoons butter, melted
 - 1/2 cup Progresso™ plain panko crispy bread crumbs
 - 1 package (14 oz) chicken tenders (not breaded), cut into bite-size pieces
 - 1 cup uncooked regular long-grain white rice
 - 1 teaspoon salt
 - 1/4 teaspoon pepper
 - 1/4 teaspoon garlic powder
 - 2 1/2 cups Progresso™ chicken stock (from 32-oz carton)
 - 2 cups shredded Cheddar cheese (8 oz)
 - Chopped fresh Italian (flat-leaf) parsley, if desired



1. Heat oven to 375°F. Spray 8-inch square (2-quart) baking dish with cooking spray. In small bowl, mix melted butter and bread crumbs until well mixed. Set aside.
2. In baking dish, mix chicken, rice, salt, pepper, garlic powder, chicken stock and 1 1/2 cups of the cheese until well mixed.
3. Bake 45 to 50 minutes or until rice is tender and most of the liquid is absorbed.
4. Sprinkle remaining 1/2 cup cheese and the bread crumb mixture evenly over rice mixture. Bake about 5 minutes or until crumbs are light golden brown. Sprinkle with chopped parsley.