

# Creole Chicken & Rice

1 tbsp. **Creole Dip Mix**

2 to 4 boneless, skinless chicken breasts

1/2 cup chopped celery

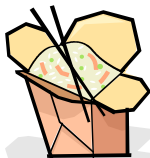
1 cup chopped green & red (sweet) bell peppers

1/2 to 1 cup chopped onion

Two 14½ oz. cans diced tomatoes, undrained

1/2 cup water

2 to 4 cups hot cooked white rice



Preheat oven to 350°. Rinse chicken and place in a 13x9x2 inch baking pan. Sprinkle **Creole Dip Mix\*** over chicken breasts. Next distribute celery, peppers and onions evenly over chicken breasts. Pour the 2 cans of diced tomatoes over all and top with water. Cover with foil and bake approximately 1-1/2 hours, or until chicken is cooked and fork tender. Serve over white rice.



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