

# 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 mushrooms soup
- 1 onion, chopped
- 1 1/2 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. Preheat oven to 350 degrees F (175 degrees C). 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 and 1/2 of the soup and salsa mixture and 1/2 of the cheese mixture in prepared dish. Repeat layers, ending with cheese.
5. Bake in preheated oven for about 40 minutes or until bubbly.