**Carol’s Chicken Gravy Rice**

Lately, I’ve been missing this chicken gravy and rice dish from my childhood! When my mom was stuck at the office working late, she would go around the corner and order me a cup at a little fried chicken place called Bonnie Lees in St. Cloud, Florida!

The other day I remembered it for some reason and wanted a bowl...so I figured I’d use the challenge for this week’s Quick Family Recipe, and boy did I come up with a good one!

My husband said this is in his Top 3 favorites! I make a lot of dishes...so there are a lot in the Top 3 category lol, but to earn a spot in Top 3, it has to be so good, he’d want me to make it again for another meal!

This one is so easy...it’s all made in the crockpot and I make my rice in the microwave instead of dragging out another appliance! :)

Let’s get cooking together...

**Ingredients:**

**Chicken Gravy-**

* 2 Large Jars of Chicken Gravy (or 3-4 smaller jars)
* 1 Can Cream of Mushroom Soup
* 1 Tsp Salt
* 1 Tsp Pepper
* 1/2 Tsp Garlic Powder
* 3 Frozen Chicken Breasts

**For Rice-**

* 2 Cups Rice
* 1 Tsp Salt
* 1 Tsp Pepper
* 1 Tbsp Butter

**How to Make:**

* Dump both jars of gravy into crockpot along with can of cream of mushroom soup.
* Add in salt, pepper and garlic powder.
* Using a whisk, stir together.
* Place chicken in gravy.
* Place lid on top and cook on high for 2.5-3 hours OR on low for 4-6 hours.
* Shred chicken using two forks and stir back into gravy.
* Place on warm until ready to serve!
* For Rice: Add two cups of water for every one cup of rice to a glass, microwave safe dish. So for this batch, I added two cups of rice and 4 cups water.
* Add one tsp salt and one tsp of pepper to the water along with a Tbsp of butter. Stir together.
* Place in microwave and cook 18-20 minutes.
* Comes out perfectly, just use a spatula to fluff!
* Serve chicken gravy over your rice and you have the perfect dinner ready pretty quickly when you get home!
* Enjoy! :)

Tyler loves her crockpot recipes, so I knew she’d love this one! We’d love to see pictures of your family enjoying this recipe at home! You can post your pics on the [Z88.3 Mornings Facebook page](https://www.facebook.com/Z88.3Mornings/).

Carol Ellingson
Z88.3’s Resident Foodie
Originally posted on [**Carolbake.com**](http://carolbake.com/)