

Easy Microwave Chicken & Rice

3/4 cup of uncooked rice
1 small can of cream of chicken soup
1 1/3 cup of water
bag of frozen peas & carrots or whatever type of veggie you'd like
2 thawed chicken breasts
whatever seasoning you like on your chicken

I just combined everything in the baker with the chicken on top, cooked it for 10 minutes in the microwave, stirred, then cooked for another 5 minutes. to make it easier you can use seasoned rice like the uncle ben's country inn chicken & vegetable rice. It has the peas & carrots in it & seasoning so it makes it a little salty if you use something like garlic salt on the chicken..The Uncle Ben's broccoli one is good with some fresh cut broccoli mixed in or a bag of the frozen broccoli. also if you use just regular rice it takes quite a bit longer. I just find it easier to do one of the Uncle Ben's bc its the right amount & eliminates a few steps...

Apple Dump Cake

1 box yellow cake mix
1 can apple pie filling (i use no sugar added or splenday)
1.5 sticks of butter

Dump cake mix in your baker (dry), pour apple filling over, chop butter up and randomly place. Microwave for 12 mins stir thoroughly place back in microwave for 3-6 minutes and enjoy with ice cream!

Same thing, only fudge cake mix, cherry pie filling and half the butter. It's like a chocolate-covered-cherry cake!

We just did one at my party on Sunday...2 cans cherry pie filling, top with dry chocolate cake mix, pour one can of sprite, 7up, fresca(reg or diet) over top. stir gently. cover and cook for 12 min in microwave! much less calories and SOOO delicious:)

I'm sure you already know the Magic Molten Lava Chocolate Pudding Cake, right??? Hands down the easiest and best dessert for the DCB. Mix one box of devil's food or chocolate cake mix per package directions. Pour into baker. Use Large Scoop to plopp one can of chocolate frosting (NOT the whipped kind) randomly all over the top. Put the lid on, stick in microwave for 10 minutes. WHALLAHHH!

Uncle Pete's Greek Lemon Chicken

3 pounds of boneless skinless chicken breasts
1 medium onion sliced
2 lemons sliced
1 cup (8 oz) lemon juice
fresh pressed garlic
Greek Rub (#9870)
Greek olives
(Feta cheese is optional)

Cut chicken into smaller pieces (depending on event - portions or bite-sized). Using the DCB, make two layers, each including 1/2 of the ingredients.

Microwave - 25 minutes; Oven 350 - 1 hour; Feta can be added near end of baking if desired.

The remaining stock from this dish is an excellent base for Greek Lemon Chicken Soup!

I tried a new experiment and it worked! I cooked my frozen chicken tenders (in the DCB of course) then chopped them up in the batter bowl and added a can of cream of chicken and some sour cream. Then I put a box of stove top stuffing on the bottom of the DCB, layer the chicken mixture and then another box of stove top on top of that. Then add a can of chicken broth. cover and microwave for 10-15 minutes.... Super Easy Chicken and Dressing!