

## Chicken and Broccoli Baked Alfredo

1 rotisserie chicken, meat shredded



**OVEN**  
**350°F**

**TIME**  
**15 min**

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### INGREDIENTS

- 1 pound rigatoni pasta
- 1 rotisserie chicken, meat shredded
- 2 cups creamy Alfredo sauce (store-bought or homemade)
- 1 1/2 cups fresh broccoli florets
- 1 cup mozzarella cheese, freshly shredded
- 1/2 cup grated Parmesan cheese
- 1 tbsp garlic powder
- Salt and freshly ground black pepper, to taste

### DIRECTIONS

- 1.** Prep and Cook Pasta: Preheat your oven to 350°F (175°C).
- 2.** Cook rigatoni in salted boiling water for 3-4 minutes less than package directions.
- 3.** In the final 3 minutes, add broccoli florets to the pot to lightly blanch them.
- 4.** Drain and transfer to a 9x13-inch baking dish.
- 5.** Combine Ingredients: To the baking dish, add shredded chicken, Alfredo sauce, garlic powder, salt, and pepper.
- 6.** Mix everything thoroughly to ensure even distribution.
- 7.** Top with Cheese: Sprinkle mozzarella cheese evenly over the top.
- 8.** Follow with a generous layer of : Parmesan.
- 9.** Bake: Bake uncovered for 25 minutes, or until the cheese is melted and lightly golden.
- 10.** Cool and Serve: Let rest for 5 minutes before serving to help the sauce thicken slightly and flavors settle.

### SWAPS & NOTES

, this Chicken and Broccoli Baked Alfredo is your weeknight hero.

Rotisserie chicken, al dente rigatoni, tender broccoli florets, and two kinds of melty cheese come together in a bubbling casserole dish that's ready to feed a hungry crowd-or just yourself with plenty of leftovers.

And best of all, it's incredibly easy to put together with just a few grocery staples. ? Why I Love This Recipe This baked Alfredo dish is a full meal in one pan-protein, veggies, carbs, and cheese.

The rotisserie chicken saves time, the broccoli adds color and texture, and the Alfredo sauce brings everything together in a luscious embrace.

### TIPS FOR SUCCESS

Slightly undercook the pasta so it finishes in the oven without becoming mushy.

Mix in a pinch of red pepper flakes or a splash of hot sauce for a little heat.

Use freshly shredded cheese for the best melt and flavor-pre-shredded often has anti-caking agents. ?

**More recipes: [ChefManiac.com](https://chefmaniac.com)**

Original recipe: <https://chefmaniac.com/chicken-and-broccoli-baked-alfredo/>