

One-Dish Cheesy Broccoli Rice Casserole That Everyone Loves

Cheesy Broccoli Rice Casserole ???



OVEN
350°F

TIME
25 min

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INGREDIENTS

- 2 cups cooked white rice
- 2 cups fresh broccoli florets, steamed
- 2 cups shredded cheddar cheese, divided
- 1 cup cooked chicken breast, shredded (optional)
- 1 can (10.5 oz) condensed cream of chicken soup
- 1/2 cup milk
- 1/4 tsp garlic powder
- 1/4 tsp onion powder
- Salt and black pepper, to taste

Instructions ???:

1 Preheat the Oven:

2 Mix the Casserole:

3 Assemble the Dish:

4 Add Cheese Topping:

5 Bake to Perfection:

6 Rest & Serve:

Tips for Success:

Fresh vs. Frozen Broccoli: Frozen works too-just thaw and pat dry first.

Make It Vegetarian: Swap cream of chicken soup for cream of mushroom or cream of celery.

No Rice? Use quinoa or cauliflower rice for a lower-carb option.

Add Crunch: Top with crushed buttery crackers or seasoned breadcrumbs before baking.

Storage & Leftovers:

Fridge: Store leftovers in an airtight container for up to 4 days.

Reheat: Microwave or bake at 325°F until heated through.

Freezer: Freeze for up to 2 months-thaw in the fridge overnight and bake until warm.

What to Serve with Broccoli Rice Casserole:

Blueberry Lemonade - refreshing contrast to the rich cheese

Sheet Pan Quesadillas - crispy and customizable

Crockpot Nacho Dip - the perfect sidekick for parties or game night

More Recipes You'll Love:

Dorito Casserole - cheesy, crunchy, and fast

Easy Turkey Wings - cozy, fall-apart tender

Sheet Pan Quesadillas - a family favorite hack

Final Thoughts:

DIRECTIONS

1. **Preheat the Oven:** Preheat your oven to 350°F (175°C) so it's ready once the casserole is assembled.
2. **Mix the Casserole:** In a large bowl, combine the cooked rice, steamed broccoli, 1 1/2 cups of the cheddar, chicken (if using), condensed soup, milk, garlic powder, onion powder, salt, and pepper. Mix well to combine.
3. **Assemble the Dish:** Grease a 9x3-inch baking dish lightly. Spread the casserole mixture evenly in the dish.
4. **Add Cheese Topping:** Sprinkle the remaining 1/2 cup of cheddar evenly over the top for that golden, bubbly finish.
5. **Bake to Perfection:** Cover the dish with foil and bake for 25 minutes. Remove the foil and bake for an additional 10-15 minutes, until the cheese is melted and lightly browned.
6. **Rest & Serve:** Let it rest for 5 minutes before serving-this helps everything settle and makes scooping easier.
7. **Tips for Success: Fresh vs. Frozen Broccoli:** Frozen works too-just thaw and pat dry first.
8. **Make : It Vegetarian:** Swap cream of chicken soup for cream of mushroom or cream of celery.
9. **No Rice?** Use quinoa or cauliflower rice for a lower-carb option.
10. **Add : Crunch:** Top with crushed buttery crackers or seasoned breadcrumbs before baking.
11. **Storage & Leftovers:** Fridge: Store leftovers in an airtight container for up to 4 days.

12. Reheat: Microwave or bake at 325°F until heated through.
13. Freezer: Freeze for up to 2 months-thaw in the fridge overnight and bake until warm.
14. What to Serve with Broccoli Rice Casserole: Pair your casserole with something bright or crispy for balance:
15. Blueberry : Lemonade - refreshing contrast to the rich cheese
16. Sheet : Pan Quesadillas - crispy and customizable
17. Crockpot : Nacho Dip - the perfect sidekick for parties or game night
18. More Recipes You'll Love: Love this casserole? Don't miss:
19. Dorito : Casserole - cheesy, crunchy, and fast
20. Easy : Turkey Wings - cozy, fall-apart tender
21. Sheet : Pan Quesadillas - a family favorite hack
22. Final Thoughts: This Cheesy Broccoli Rice Casserole is a weeknight MVP. It's warm, filling, and just the kind of easy, cheesy dish that brings everyone back for seconds. Whether you serve it solo or alongside other comfort food classics, it's sure to hit the spot.

TIPS FOR SUCCESS

Frozen Broccoli: Frozen works too-just thaw and pat dry first.

Make It Vegetarian: Swap cream of chicken soup for cream of mushroom or cream of celery.

Use quinoa or cauliflower rice for a lower-carb option.

Add Crunch: Top with crushed buttery crackers or seasoned breadcrumbs before baking.

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

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