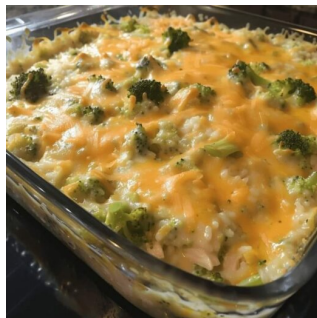


## Cheesy Broccoli, Rice, Cheese & Chicken Casserole: Easy Bake

Broccoli, Rice, Cheese & Chicken Casserole



**OVEN**  
**350°F**

**TIME**  
**30 to 35 min**

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**Recipe Card**

**SAVE**  
**PDF**

### INGREDIENTS

2 cups water  
2 cups uncooked rice (long-grain white rice recommended)  
1 (10 ounce) can cream of chicken soup  
1 (10 ounce) can cream of mushroom soup  
2 cups cooked chicken, shredded (rotisserie chicken works great)  
... cup butter, unsalted, melted  
1 cup milk (whole or 2% recommended)  
1 small white onion, finely chopped  
16 ounces broccoli pieces (fresh or frozen florets)  
2 cups Cheddar Cheese, shredded (divided)

### DIRECTIONS

1. Let's get this delicious : Broccoli, Rice, Cheese & Chicken Casserole baking!
2. Preheat : Oven: Preheat your oven to 350°F (175°C).
3. Cook : Rice: Cook the 2 cups of uncooked rice according to package directions using 2 cups of water. Once cooked, fluff with a fork.
4. Combine : Ingredients in Baking Pan: In a large 9x13-inch baking pan, add the cooked rice and the 2 cups of shredded cooked chicken. Add the 1 (10 ounce) can cream of chicken soup, 1 (10 ounce) can cream of mushroom soup, ... cup melted butter, 1 cup milk, 1 small finely chopped white onion, and 16 ounces of broccoli pieces. Add 1 cup of the shredded cheddar cheese to the pan. Stir all the ingredients together thoroughly in the baking pan until everything is well combined and evenly distributed.
5. Bake : Initial: Place the baking pan in the preheated oven and bake for 30 to 35 minutes.
6. Add : Final Cheese & Melt: During the last few minutes of baking (around the 25-minute mark), carefully remove the casserole from the oven. Sprinkle the remaining 1 cup of shredded cheddar cheese evenly over the top of the casserole. Return to the oven and allow it to bake for another 5-10 minutes, or until the cheese is completely melted and bubbly and the casserole is heated through.
7. Rest & : Serve: Remove the casserole from the oven. Let it sit for 5 minutes before serving. This resting time allows the sauce to thicken slightly and the casserole to set. Serve hot with a dinner salad on the side.

## SWAPS & NOTES

Rice: Long-grain white rice is ideal for this casserole.

Brown rice can be used, but it will require a longer initial cooking time.

Cream of Soups: Cream of chicken and cream of mushroom soups provide the classic creamy base.

You can use two cans of the same soup if you prefer.

### TIPS FOR SUCCESS

**Cook Rice Al Dente:** If your rice cooks very quickly, cook it slightly al dente initially, as it will continue to cook in the casserole.

**Shredded Chicken:** Use shredded chicken for even distribution and easier eating.

**Chop Onion Finely:** A finely chopped onion will blend into the casserole better.

**Even Distribution:** Ensure all ingredients are evenly distributed throughout the casserole for consistent flavor in every bite.

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

Original recipe: <https://chefmaniac.com/cheesy-broccoli-rice-cheese-chicken-casserole-easy-bake/>