

Easy Baked Chicken and Rice: Creamy One-Pan Casserole

Get ready for the ultimate in fuss-free comfort food with this incredible



OVEN
350°F

TIME
10 min

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INGREDIENTS

1½ cups Minute Rice (Regular or Instant Rice is perfect for this)
1 (10 ounce) can cream of chicken soup
1 (10 ounce) can cream of mushroom soup
1 (10 ounce) can cream of celery soup
Chicken pieces (bone-in or boneless, about 1½ - 2 lbs chicken breasts, thighs, or a mix)
Salt and black pepper to taste

DIRECTIONS

1. Let's get this delicious : Easy Baked Chicken and Rice casserole baking!
2. Preheat : Oven & Prep Dish: Preheat your oven to 350°F (175°C). Lightly spray a 9x13-inch baking dish with nonstick cooking spray.
3. Mix : Rice and Soups: In a large mixing bowl, combine the 1½ cups Minute Rice and all three cans of soup (cream of chicken, cream of mushroom, and cream of celery). Stir thoroughly until the rice is evenly coated and the soups are well blended.
4. Assemble : Casserole: Spread the rice mixture evenly in the prepared baking dish. Place the chicken pieces (bone-in or boneless, seasoned lightly with salt and pepper) on top of the rice mixture.
5. Cover & : Bake: Cover the baking dish tightly with aluminum foil. Place in the preheated oven and bake for 90 minutes. The tight foil cover is crucial as it traps steam, allowing the Minute Rice to cook perfectly and the chicken to become tender and juicy.
6. Season & : Serve: Carefully remove the casserole from the oven and remove the foil (be cautious of escaping steam!). Add salt and pepper to taste directly over the chicken and rice. Enjoy your warm and comforting meal!

SWAPS & NOTES

Minute Rice: This recipe relies on Minute Rice or instant rice for its quick-cooking properties.

Do not substitute with regular uncooked long-grain rice, as

cooking times and liquid absorption will differ significantly.

Cream of Soups: The combination of cream of chicken, mushroom, and celery soups creates a complex, creamy base.

You can adjust the types of cream of soup based on your

preference (e.g., use two cans of cream of chicken and one cream of mushroom).

TIPS FOR SUCCESS

Use Minute Rice: This recipe is specifically designed for instant or Minute Rice due to its ability to absorb liquid quickly during baking.

Using regular rice will result in undercooked rice.

Cover Tightly: Ensure the baking dish is covered very tightly with foil.

This creates the steam necessary to cook the rice and chicken evenly and keep everything moist.

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

Original recipe: <https://chefmaniac.com/easy-baked-chicken-and-rice-creamy-one-pan-casserole/>