

Creamy Chicken & Rice Casserole: A Comfort Food Classic

warm, cheesy, and creamy Chicken & Rice Casserole



OVEN
350°F

TIME
10 min

METHOD
Slow cooker

PRINT
Recipe Card

INGREDIENTS

- 1 ½ cups long-grain white rice (uncooked)
- 2 cans cream of chicken or cream of mushroom soup (or homemade)
- 1 cup water
- 2 cups milk
- 1 batch homemade onion soup mix (or 1 envelope Lipton onion soup mix)
- 1 ½ cups shredded cheddar cheese (divided)
- 3-4 thick boneless, skinless chicken breasts or thighs
- Salt and freshly ground black pepper, to taste

Step-by-Step Instructions:

1. Preheat & Prep:

2. Mix the Base:

Uncooked rice

Cream of chicken (or mushroom) soup

Milk and water

Onion soup mix

3. Assemble the Casserole:

4. Nestle in the Chicken:

5. Cover and Bake:

6. Add the Final Touch:

Pro Tips for the Best Chicken & Rice Casserole:

Use Long-Grain White Rice - Short-grain or instant rice won't absorb the liquid properly in this slow-baking method.

For Extra Creaminess - Swap one cup of milk for heavy cream for an ultra-rich texture.

Brown the Chicken First (Optional) - Searing the chicken before baking adds a richer, deeper flavor.

Mix in Veggies - Stir in peas, carrots, mushrooms, or broccoli to add color and nutrition.

Try Different Cheeses - Cheddar is classic, but mozzarella, Colby Jack, or even smoked gouda add unique flavors.

Make it a One-Dish Meal - Add chopped bacon or ham for extra protein.

What to Serve with Chicken & Rice Casserole:

Steamed Green Beans - A fresh, crisp contrast to the creamy casserole.

Garlic Bread or Dinner Rolls - Perfect for scooping up extra sauce.

Side Salad - A light, refreshing balance to the rich dish.

Roasted Brussels Sprouts or Asparagus - Adds a bit of crunch and nutrients.

FAQs (From My Kitchen to Yours):

Why You'll Love This Chicken & Rice Casserole:

DIRECTIONS

1. **Preheat & Prep:** I preheat my oven to 350°F and grease a 9x13-inch casserole dish with non-stick cooking spray.
2. **Mix the Base:** In a large mixing bowl, I combine:
3. Uncooked rice
4. Cream of chicken (or mushroom) soup
5. Milk and water
6. Onion soup mix
7. I stir everything together until fully combined.
8. **Assemble the Casserole:** I pour the rice mixture into the greased casserole dish and sprinkle half of the shredded cheddar cheese over the top.
9. **Nestle in the Chicken:** Next, I place the chicken breasts directly into the rice mixture, making sure they're slightly submerged.
10. I season the chicken with a little salt and pepper for extra flavor.
11. **Cover and Bake:** I cover the dish tightly with aluminum foil (since the pan is very full) and bake for 1 hour 30 minutes to 2 hours. The rice needs time to absorb all the liquid, and the chicken needs to cook through.
12. (Pro Tip: Check at the 1.5-hour mark-if the rice is still firm, bake for another 15-30 minutes.)
13. **Add the Final Touch:** Once fully cooked, I remove the foil, sprinkle the remaining cheddar cheese on top, and let it sit for 15-20 minutes before serving. This helps the flavors meld together and makes slicing easier.
14. **Pro Tips for the Best Chicken & Rice Casserole:** Use Long-Grain White Rice - Short-grain or instant rice

won't absorb the liquid properly in this slow-baking method.

15. For : Extra Creaminess - Swap one cup of milk for heavy cream for an ultra-rich texture.
16. Brown the : Chicken First (Optional) - Searing the chicken before baking adds a richer, deeper flavor.
17. Mix in : Veggies - Stir in peas, carrots, mushrooms, or broccoli to add color and nutrition.
18. Try : Different Cheeses - Cheddar is classic, but mozzarella, Colby Jack, or even smoked gouda add unique flavors.
19. Make it a : One-Dish Meal - Add chopped bacon or ham for extra protein.
20. What to Serve with Chicken & Rice Casserole: This casserole is a complete meal on its own, but it pairs well with simple sides:
21. Steamed : Green Beans - A fresh, crisp contrast to the creamy casserole.
22. Garlic : Bread or Dinner Rolls - Perfect for scooping up extra sauce.
23. Side : Salad - A light, refreshing balance to the rich dish.
24. Roasted : Brussels Sprouts or Asparagus - Adds a bit of crunch and nutrients.
25. FAQs (From My Kitchen to Yours): Q: Can I use brown rice instead of white?A: Yes, but brown rice takes longer to cook. Increase the baking time by 15-20 minutes and check for doneness.

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

Original recipe: <https://chefmaniac.com/creamy-chicken-rice-casserole-a-comfort-food-classic/>