

Easy Baked Chicken and Rice: Your New Weeknight Wonder

When it comes to weeknight dinners, what do you really want? Something that's



OVEN
350°F

TIME
15-20 min

TEMP
165°F

PRINT
Recipe Card

INGREDIENTS

1 1/2 cups minute rice (I use Regular)

1 can cream of chicken soup

1 can cream of mushroom soup

1 can cream of celery soup

Chicken pieces (bone-in or boneless)

Salt/Pepper to taste

Swaps and Notes:

Minute Rice: While the recipe calls for minute rice for speed, you can experiment with regular long-grain white rice. Just be aware you might need to increase the liquid slightly (perhaps 1/2 cup water or broth) and extend the baking time by 15-20 minutes, or until the rice is tender. Brown rice would require significantly more liquid and baking time.

Cream Soups: These are the backbone of the dish, providing incredible flavor and creaminess. Feel free to use low-sodium versions if you're watching your sodium intake. You can also mix and match, perhaps using two cans of cream of chicken if you're not a fan of mushroom or celery.

Chicken Pieces: I've used both bone-in (thighs or drumsticks) and boneless (breasts or thighs) chicken in this recipe, and both work wonderfully. Bone-in chicken tends to add more flavor to the rice, while boneless cooks a bit faster and is easier to serve. Adjust your cooking time slightly for very thick bone-in pieces.

Seasoning: Beyond salt and pepper, feel free to add other seasonings like garlic powder, onion powder, a pinch of paprika, or even a dash of poultry seasoning to the rice mixture for an extra layer of flavor.

Veggies: Want to sneak in some vegetables? Stir in a cup of frozen peas and carrots, or chopped broccoli florets, along with the rice and soup mixture. They'll cook beautifully right in the casserole.

Instructions:

Preheat Your Oven: Start by preheating your oven to 350°F (175°C). Grab a 9x13-inch baking dish and give it a good spray with nonstick cooking spray to prevent sticking.

Mix the Rice and Soups: In a large mixing bowl, combine the 1 1/2 cups of minute rice with all three cans of soup: cream of chicken, cream of mushroom, and cream of celery. Stir everything together really well until it's evenly combined and the rice is coated.

Assemble the Casserole: Pour the rice and soup mixture into your prepared baking dish. Spread it out evenly to create a nice bed for your chicken.

Carefully place your chosen chicken pieces on top of the rice mixture. Make sure they are arranged in a single layer.

Cover and Bake: Tightly cover the baking dish with aluminum foil. This is crucial for steaming the rice and keeping the chicken moist.

Bake in the preheated oven for 90 minutes. If you're using very thick bone-in chicken, you might need an extra 10-15 minutes, or until the chicken is cooked through and the rice is tender. The internal temperature of the chicken should reach 165°F (74°C).

Season and Serve: Once baked, carefully remove the foil (watch out for steam!). Add salt and pepper to taste over the entire dish.

Tips for Success:

Don't Skimp on the Foil: A tight seal with the foil is essential. It traps the steam, which cooks the minute rice perfectly and keeps your chicken juicy. If it's not sealed well, the rice might dry out.

Check for Doneness: While 90 minutes is a good guideline, ovens can vary. If you're unsure about the chicken, use a meat thermometer. For the rice, simply check a small portion - it should be tender and not crunchy.

Let it Rest: After baking, letting the casserole sit for 5-10 minutes before serving allows the flavors to meld and the rice to absorb any remaining liquid, resulting in a creamier texture.

Crispy Chicken (Optional): If you prefer a crispy skin on your chicken (if using bone-in pieces),

remove the foil for the last 15-20 minutes of baking.

Serving Suggestions and Pairings:

Storage and Leftover Tips:

More Recipes You Will Love:

For another fantastic one-pan meal, check out [This Mexican Chicken And Rice Casserole Is My Favorite One-Pan Dinner That's Always A Hit](#).

If you're in the mood for something a bit different but equally comforting, my [Easy Cheese Stuffed Chicken Wontons With Ranch Golden Crunchy Addictive](#) are a real treat.

For a deeper dive into Southern comfort, you must try [This Cajun Chicken Sausage Gumbo Is My Favorite Bowl Of Southern Comfort](#).

Final Thoughts:

DIRECTIONS

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- 8.** Enjoy your incredibly easy and satisfying meal!
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12. Crispy : Chicken (Optional): If you prefer a crispy skin on your chicken (if using bone-in pieces), remove the foil for the last 15-20 minutes of baking.
13. Serving Suggestions and Pairings: This Easy Baked Chicken and Rice is a complete meal on its own, but it pairs wonderfully with a simple side salad for freshness or some steamed green beans. A sprinkle of fresh parsley or chives before serving adds a nice pop of color and flavor. For other comforting, easy chicken dishes, you might also like my Easy Cheesy Chicken Sliders with Marinara Garlic Butter or a lighter option like A Light Tangy Chicken Salad I Actually Crave And There's No Mayo In Sight.
14. Storage and Leftover Tips: Leftover Baked Chicken and Rice stores beautifully. Transfer any leftovers to an airtight container and refrigerate for up to 3-4 days. To reheat, you can microwave individual portions until heated through, or cover and bake in the oven at 300°F (150°C) until warm. You might want to add a splash of chicken broth or water if the rice seems a bit dry during reheating. This dish is also great for meal prep!
15. More Recipes You Will Love: If you're a fan of easy, comforting chicken and rice dishes, you'll definitely want to try these other Chefmaniac favorites:
16. For another fantastic one-pan meal, check out : This Mexican Chicken And Rice Casserole Is My Favorite One-Pan Dinner That's Always A Hit.
17. If you're in the mood for something a bit different but equally comforting, my Easy Cheese Stuffed Chicken Wontons With Ranch Golden Crunchy Addictive are a real treat.
18. For a deeper dive into : Southern comfort, you must try This Cajun Chicken Sausage Gumbo Is My Favorite Bowl Of Southern Comfort.
19. Final Thoughts: This Easy Baked Chicken and Rice recipe is a testament to the power of simple ingredients coming together to create something truly satisfying. It's proof that you don't need a complicated recipe to make a memorable, delicious meal for your family. Give it a shot, and prepare to add it to your regular rotation!
20. What are your go-to easy weeknight meals? Share your favorites in the comments below, and don't forget to follow Chefmaniac.com for more fantastic recipes!

SWAPS & NOTES

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TIPS FOR SUCCESS

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

Original recipe: <https://chefmaniac.com/easy-baked-chicken-and-rice-your-new-weeknight-wonder/>