

Creamy Chicken, Broccoli, Rice & Cheese Casserole: A Family Favorite

2 cups water (for cooking rice)



TIME
2-3 min

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INGREDIENTS

- 2 cups water (for cooking rice)
- 2 cups uncooked white rice (long-grain or medium-grain)
- 1 (10.5-ounce) can cream of chicken soup (condensed)
- 1 (10.5-ounce) can cream of mushroom soup (condensed)
- 2 cups cooked chicken, shredded or diced (rotisserie chicken works great!)
- 1/4 cup (1/2 stick) unsalted butter, melted
- 1 cup milk (whole or 2%)
- 1 small white onion, finely diced
- 16 ounces frozen broccoli florets or pieces, thawed and drained (or fresh broccoli, blanched)
- 2 cups shredded sharp cheddar cheese, divided

DIRECTIONS

1. Preheat : Oven and Cook Rice:
2. Preheat your oven to 350°F (175°C).
3. Cook the 2 cups of uncooked rice according to the package directions, using 2 cups of water. Once cooked, fluff with a fork.
4. Prepare : Casserole Base:
5. In a large 9x13-inch baking pan, add the cooked rice and the 2 cups of shredded or diced cooked chicken. Spread them evenly across the bottom of the pan.
6. Combine : Wet Ingredients and Mix-ins:
7. In a separate medium bowl, or directly in the baking pan (if it's large enough for stirring), combine the 1 (10.5-ounce) can of cream of chicken soup, 1 (10.5-ounce) can of cream of mushroom soup, 1/4 cup melted butter, and 1 cup milk. Whisk or stir until well combined and smooth.
8. Add the 16 ounces of thawed and drained broccoli pieces (or blanched fresh broccoli) and the 1 small finely diced white onion to the liquid mixture.
9. Add 1 cup of the shredded cheddar cheese to this mixture.
10. Pour this entire mixture over the rice and chicken in the baking pan. Stir everything together thoroughly with a large spoon or spatula until all ingredients are evenly distributed and coated.
11. Bake the : Casserole:
12. Place the baking pan into the preheated oven.
13. Bake for 30 to 35 minutes. The casserole should be heated through and bubbly around the edges.
14. Add : Final Cheese Topping:

15. During the last 5-10 minutes of baking, remove the casserole from the oven.
16. Evenly sprinkle the remaining 1 cup of shredded cheddar cheese over the top of the casserole.
17. Return the casserole to the oven and continue baking until the cheese is completely melted and bubbly, and perhaps slightly golden brown in spots.
18. Rest and : Serve:
19. Remove the casserole from the oven.
20. Let it sit and rest for 5 minutes before serving. This allows the flavors to settle and makes it easier to scoop.
21. Serve hot with a fresh dinner salad for a complete meal.

SWAPS & NOTES

Rice: White rice is traditional here.

For a slightly healthier option, you could use brown rice, but it would need to be cooked separately according to its package directions, as its cooking time differs significantly.

Chicken: Leftover roasted chicken or rotisserie chicken works perfectly and saves time.

You can also boil or bake chicken breasts specifically for this recipe.

TIPS FOR SUCCESS

Drain Broccoli Well: If using frozen broccoli, ensure it's completely thawed and well-drained to prevent your casserole from becoming watery.

Don't Overcook Rice: Cook the rice just until done; it will absorb more liquid in the oven.

Slightly al dente is better than mushy.

Shred Your Own Cheese: Freshly shredded cheese (especially cheddar) melts much smoother and creamier than pre-shredded, which often contains anti-caking agents.

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

Original recipe: <https://chefmaniac.com/creamy-chicken-broccoli-rice-cheese-casserole-a-family-favorite/>