

## Creamy Chicken and Rice Casserole: The Ultimate Comfort Food

Looking for a creamy, hearty, and oh-so-satisfying dinner? This



**OVEN**  
**350°F**

**TIME**  
**30 min**

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**SAVE**  
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### INGREDIENTS

- 2 cups cooked chicken (shredded or cubed)
- 1 cup uncooked long-grain rice
- 1 can (10.5 oz) cream of chicken soup
- 1 can (10.5 oz) cream of mushroom soup
- 2 cups chicken broth
- 1/2 cup milk
- 1 cup shredded cheddar cheese (plus extra for topping)
- 1 tsp garlic powder
- 1 tsp onion powder
- Salt and pepper, to taste
- 1/2 cup panko breadcrumbs (for topping)
- 2 tbsp butter (melted)

### DIRECTIONS

- 1.** Preheat : Oven: Preheat your oven to 350°F (175°C) and grease a 9x13-inch baking dish.
- 2.** Mix : Ingredients: In a large bowl, combine the uncooked rice, cream of chicken soup, cream of mushroom soup, chicken broth, milk, garlic powder, onion powder, salt, and pepper. Stir until the mixture is smooth and well combined.
- 3.** Add : Chicken and Cheese: Fold in the cooked chicken and 1 cup of shredded cheddar cheese. Stir well to ensure everything is evenly coated.
- 4.** Assemble the : Casserole: Pour the mixture into the prepared baking dish and spread it out evenly.
- 5.** Add : Topping: In a small bowl, combine the panko breadcrumbs and melted butter. Sprinkle this mixture evenly over the top of the casserole, over the cheese layer.
- 6.** Bake: Cover the casserole dish with foil and bake for 30 minutes. Then, remove the foil and bake for an additional 15 minutes, or until the rice is tender and the topping is golden brown and crispy.
- 7.** Serve and : Enjoy: Let the casserole cool slightly for a few minutes before serving. It pairs perfectly with a fresh side salad or some steamed vegetables for a complete meal.

### SWAPS & NOTES

**Chicken:** This recipe is perfect for using up leftover rotisserie chicken or any cooked chicken you have on hand. Cooked turkey would also work beautifully.

**Rice:** Long-grain white rice is best for this recipe. Instant rice or brown rice would require adjustments to the liquid and cooking time.

## TIPS FOR SUCCESS

**Use the Right Rice:** Ensure you're using uncooked long-grain white rice.

Instant rice or brown rice will require different cooking times and liquid ratios.

**Don't Skip the Foil:** The first part of the cooking with the foil on is crucial.

It helps the rice steam and absorb the sauce without drying out the entire dish.

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

Original recipe: <https://chefmaniac.com/creamy-chicken-and-rice-casserole-the-ultimate-comfort-food/>