

The Ultimate Cheesy Chicken, Broccoli, and Rice Casserole (Easy 35-Minute Meal)

The Best Cheesy Chicken, Broccoli, and Rice Casserole



TIME
35 min

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INGREDIENTS

2 cups Diced Chicken: I highly recommend using a rotisserie chicken for maximum flavor and ease, but any cooked chicken breast or thighs will work.

2 cups Broccoli Florets: Break these down into small, bite-sized pieces so they cook through evenly.

2 cups Cooked Rice: Long-grain white rice or brown rice both work beautifully here.

1 can (10.5 oz) Cream of Chicken Soup: This provides the silky, savory base for our sauce.

1 1/2 cups Shredded Cheese: Sharp cheddar is my go-to for that classic "cheesy" punch.

1/2 cup Mayonnaise: This is the secret to a rich, velvety texture that doesn't dry out in the oven.

1/2 to 3/4 cup Crushed Corn Flakes: For that indispensable golden crunch.

2 Tbsp Melted Butter: To drizzle over the topping and ensure it browns perfectly.

Swaps and Notes:

The Rice: If you don't have white rice, try using wild rice for an earthier flavor.

The Veggies: Not a fan of broccoli? You can swap it for cauliflower or a bag of frozen mixed peas and carrots.

The Soup: If you want to change the flavor profile, Cream of Mushroom or Cream of Celery are excellent substitutes.

Low Carb: While this is a rice-based dish, you can

substitute the rice for cauliflower rice, though you may need to reduce the mayonnaise slightly to account for the extra moisture in the cauliflower.

Step-by-Step Instructions:

Prep the Oven: Preheat your oven to 350°F (175°C) and lightly grease a 9x13-inch baking dish with non-stick spray or a little butter.

Mix the Base: In your prepared baking dish, combine the diced chicken, broccoli florets, cooked rice, cream of chicken soup, shredded cheese, and mayonnaise. Stir it all together right in the dish until everything is evenly coated in the creamy sauce.

Add the Crunch: Level out the mixture with a spatula. Evenly sprinkle the crushed corn flakes over the entire top of the casserole.

The Butter Drizzle: Drizzle the 2 tablespoons of melted butter over the corn flakes. This is what makes the topping crispy and flavorful!

Bake: Place the dish in the oven and bake for 35 minutes. You're looking for the edges to be bubbling and the corn flake topping to be a beautiful golden brown.

Rest and Serve: Let the casserole sit for about 5 minutes before serving to allow the sauce to set slightly.

Tips for Success:

Don't Overcook the Rice: Since the rice will spend 35 minutes in the oven soaking up the sauce, make sure your precooked rice is "al dente" or just barely tender so it doesn't become mushy.

Fresh vs. Frozen Broccoli: You can use frozen broccoli, but make sure to thaw it and pat it dry first. Fresh broccoli provides a slightly better "snap" to the dish.

Crush the Flakes: Don't turn the corn flakes into dust! You want small shards of flakes to provide the best texture.

Serving Suggestions and Pairings:

Nutritional Information (Per Serving):

Calories: 345 kcal

Total Fat: 18g

Carbohydrates: 24g

Protein: 21g

Sodium: 620mg

Storage and Leftover Tips:

Fridge: Store leftovers in an airtight container for up to 3-4 days.

Reheating: To maintain the crunch of the topping, reheat in the oven at 350°F for about 10-15 minutes. If using a microwave, the corn flakes will soften, but the flavor will still be delicious.

Freezing: You can freeze this casserole before baking. Omit the corn flake topping, wrap tightly

with foil, and freeze for up to 3 months. Thaw in the fridge overnight, add the topping, and bake as directed.

DIRECTIONS

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10. **Serving Suggestions and Pairings:** This casserole is a complete meal on its own, but if you want to round out the table, I suggest a light side salad or some garlic bread.
11. If you are looking for more crowd-pleasing mains to add to your rotation, you might enjoy these chicken enchiladas or perhaps this instant pot lasagna for those nights when you are in a major rush.
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21. **More Recipes You Will Love:** If you enjoyed this one-pan wonder, check out these other favorites from the ChefManiac kitchen:
 22. **Mexican :** Chicken and Rice Casserole
 23. **Sheet :** Pan Quesadillas
 24. **Easy :** Dorito Casserole
 25. **Final Thoughts:** There is a reason this Chicken, Broccoli, and Rice Casserole has stood the test of time. It's simple, soul-warming, and uses ingredients most of us already have in the pantry.

SWAPS & NOTES

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