

Cheesy Chicken Broccoli Rice Casserole with Rotisserie Chicken

Chicken, Broccoli & Rice Casserole



TIME
35 min

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INGREDIENTS

- 2 cups diced rotisserie chicken or any other cooked chicken
- 2 cups broccoli florets, broken down into bite-sized pieces
- 1 can cream of chicken soup
- 2 cups cooked rice
- 1 1/2 cups shredded cheese
- 1/2 cup mayonnaise
- 1/2 to 3/4 cup crushed corn flakes
- 2 tablespoons butter, melted

DIRECTIONS

1. Preheat the oven: Preheat your oven to 350°F. Grease a 9x13-inch baking dish so the casserole does not stick.
2. Combine the casserole ingredients: Add the diced chicken, broccoli florets, cream of chicken soup, cooked rice, shredded cheese, and mayonnaise directly into the prepared baking dish.
3. Mix everything together: Stir everything right in the dish until the ingredients are evenly combined. Make sure the broccoli and chicken are distributed throughout so every serving gets a little of everything.
4. Add the topping: Sprinkle the crushed corn flakes evenly over the top of the casserole. Drizzle the melted butter over the corn flakes to help them brown and crisp up in the oven.
5. Bake: Bake for 35 minutes, or until the casserole is hot all the way through and the topping is golden and crunchy.
6. Serve: Remove from the oven, let it sit for a few minutes, and serve warm.

SWAPS & NOTES

This recipe is easy to adapt depending on what you have on hand.

Chicken: Rotisserie chicken is the easiest option, but any cooked shredded or diced chicken works well.

Broccoli: Fresh broccoli is great, but frozen broccoli can be used too.

Cheese: Cheddar is a classic choice, but Colby Jack, mozzarella, or a blend also works nicely.

TIPS FOR SUCCESS

For the best texture, make sure your rice is cooked but not mushy before adding it to the casserole.

Overly soft rice can make the finished dish too dense.

Cut the broccoli into small, bite-sized pieces so it cooks evenly in the casserole.

If you like your broccoli softer, you can blanch it for a minute or two before mixing it in.

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