

## The Ultimate Creamy Chicken and Rice Casserole: A No-Fail Family Favorite

Aside from a mixing bowl, everything happens in your 9x13-inch baking dish.



**OVEN**  
**350°F**

**TIME**  
**50 min**

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### INGREDIENTS

Chicken: 2 cups cooked shredded chicken (a rotisserie chicken is a massive time-saver here).

Rice: 1 cup uncooked long-grain white rice.

The Creamy Base: 1 can (10.5 oz) cream of chicken soup and 1 can (10.5 oz) cream of mushroom soup.

Liquid Gold: 2 cups chicken broth.

The Secret Ingredient:  $\frac{1}{2}$  cup sour cream (this adds a tangy richness that prevents the dish from being one-dimensional).

Seasonings: 1 tsp garlic powder, 1 tsp onion powder,  $\frac{1}{2}$  tsp paprika, plus salt and pepper to taste.

The Topping: 1 $\frac{1}{2}$  cups shredded cheddar cheese.

Prep: 1 Tbsp olive oil or butter (to grease the pan).

Garnish: Fresh parsley, chopped.

### DIRECTIONS

- 1.** Prep the Oven and Pan: Preheat your oven to 350°F (175°C). Lightly grease a 9x13-inch baking dish with your olive oil or butter. Ensuring the edges are greased helps prevent the rice from sticking and creates those delicious crispy bits on the side.
- 2.** Mix the Base: In a large mixing bowl, whisk together the uncooked rice, cream of chicken soup, cream of mushroom soup, chicken broth, sour cream, garlic powder, onion powder, paprika, salt, and pepper. You want this mixture to be completely homogenous so the flavor is consistent throughout the dish.
- 3.** Assemble: Pour the rice mixture into your prepared baking dish, spreading it out into an even layer. Evenly distribute the shredded chicken over the top. Use the back of a spoon to gently press the chicken into the liquid; it shouldn't be fully submerged, but it needs to be in contact with the moisture so it stays juicy while baking.
- 4.** The First Bake (Steaming): Cover the dish tightly with aluminum foil. This is the most important step! The foil traps the steam, which is what actually cooks the raw rice. Bake for 45-50 minutes.
- 5.** Add the Cheesy Finish: Remove the foil and check the rice. It should be tender. If it's still a bit firm, add a splash of broth and bake for 5-10 more minutes. Once the rice is perfect, sprinkle the shredded cheddar cheese over the top and bake, uncovered, for another 10 minutes. You want that cheese melted, bubbly, and slightly golden.
- 6.** Rest and Serve: Let the casserole rest for 5 minutes before serving. This allows the sauce to thicken slightly and makes it easier to scoop. Garnish with

fresh parsley and serve warm.

## SWAPS & NOTES

**The Rice:** Stick to long-grain white rice for the best results. Brown rice requires significantly more liquid and a longer cook time, which may dry out the chicken.

**The Soup:** If you aren't a fan of mushrooms, you can easily swap the cream of mushroom for a second can of cream of chicken or even cream of celery.

**The Protein:** While shredded chicken is classic, you can use leftover turkey or even cooked ground sausage for a different flavor profile.

## TIPS FOR SUCCESS

**Don't Peek:** Try not to lift the foil during the first 45 minutes.

Every time you lift it, steam escapes, and your rice will take longer to cook.

**Shred Your Own Cheese:** Pre-shredded cheese is coated in potato starch to prevent clumping, which can make your casserole slightly oily.

For the best melt, grate a block of cheddar yourself.

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

Original recipe: <https://chefmaniac.com/the-ultimate-creamy-chicken-and-rice-casserole-a-no-fail-family-favorite/>