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Angel Chicken Rice Casserole

## Introduction

Angel Chicken Rice Casserole is a delightful and comforting dish that combines tender chicken, creamy sauce, and flavorful rice. Ideal for busy weeknights or potlucks, this casserole is easy to prepare and sure to please the entire family. With its harmonious blend of flavors and textures, this dish becomes a favorite in any household.

## Detailed Ingredients with measures

Chicken: 4 boneless, skinless chicken breasts

Cream of Chicken Soup: 1 can (10.5 oz)

Italian Dressing Mix: 1 packet

Cream Cheese: 8 oz, softened

Rice: 1 cup (uncooked)

Chicken Broth: 2 cups

Cheddar Cheese: 1 cup, shredded

Salt and Pepper: to taste

## Prep Time

30 minutes

## Cook Time, Total Time, Yield

Cook Time: 1 hour

Total Time: 1 hour 30 minutes

Yield: Serves 6-8



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## Detailed Directions and Instructions

### **Step 1: Preheat the Oven**

Preheat your oven to 350°F (175°C).

### **Step 2: Prepare the Casserole Dish**

Grease a 9×13 inch casserole dish with cooking spray or butter.

### **Step 3: Arrange the Chicken**

Place the chicken breasts in the bottom of the prepared casserole dish.

### **Step 4: Mix the Rice**

In a separate bowl, mix together the uncooked rice, chicken broth, and cream of chicken soup until well combined.

### **Step 5: Pour the Rice Mixture**

Pour the rice mixture evenly over the chicken in the casserole dish.

### **Step 6: Add Seasonings**

Sprinkle with garlic powder, onion powder, and any additional seasonings to taste.

### **Step 7: Cover the Casserole**

Cover the dish tightly with foil to keep the moisture in during cooking.

### **Step 8: Bake the Casserole**

Place the covered casserole in the preheated oven and bake for 1 hour.

**Step 9: Check the Chicken**

After 1 hour, remove the foil and check that the chicken is cooked through (internal temperature should reach 165°F or 74°C).

**Step 10: Let it Rest**

Once cooked, remove the casserole from the oven and let it rest for about 10 minutes before serving.

## Notes

**Note 1: Chicken Type**

You can use boneless, skinless chicken thighs if you prefer a juicier option.

**Note 2: Spice Adjustments**

Feel free to adjust the spice levels according to your taste preference.

**Note 3: Leftover Storage**

Store any leftovers in an airtight container in the refrigerator for up to 3 days.

**Note 4: Freezing Instructions**

This dish can be frozen before or after baking for up to 2 months.



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**Cook techniques**

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