



Angel Chicken Rice

## Introduction

Angel Chicken Rice is a delightful and creamy dish that's perfect for a family meal or special occasions. This comforting casserole, featuring tender chicken breasts and a rich, cheesy sauce, is served over fluffy rice. With minimal prep time and a comforting flavor, it's sure to become a favorite in your home.

## Detailed Ingredients

4 boneless, skinless chicken breasts  
1 packet (1 oz) ranch dressing mix  
1 can (10.5 oz) cream of mushroom soup  
1/2 cup chicken broth  
1 cup sour cream  
1 cup shredded mozzarella cheese  
2 cups cooked rice (white or brown)  
Fresh parsley, chopped (for garnish)  
Salt and pepper to taste

## Prep Time

15 minutes

## Cook Time, Total Time, Yield

Cooking Time: 1 hour

Total Time: 1 hour 15 minutes

Servings: 6

To prepare Angel Chicken Rice, first preheat your oven to 350°F (175°C) and grease a 9×13-inch baking dish. In a large mixing bowl, combine the ranch dressing mix, cream of mushroom soup, chicken broth, and sour cream until smooth and well blended.

Place the chicken breasts in the prepared baking dish, seasoning them with salt and pepper. Pour the creamy mixture over the chicken to ensure they are thoroughly coated. Cover the dish with aluminum foil and bake for 45 minutes.

After this time, remove the foil and sprinkle the shredded mozzarella cheese over the chicken. Return to the oven and bake for an additional 15 minutes, or until the chicken is cooked through and the cheese is melted and bubbly.

Serve the delicious chicken over the cooked rice and garnish with fresh chopped parsley. Enjoy this delicious meal that's equally satisfying and easy to make!



[www.savorydiscovery.com](http://www.savorydiscovery.com)

Angel Chicken Rice

## Detailed Directions and Instructions

### Step 1: Preheat the Oven

Preheat your oven to 350°F (175°C). While the oven is heating, prepare the baking dish.

### Step 2: Prepare the Baking Dish

Grease a 9×13-inch baking dish with cooking spray or a little oil to prevent sticking.

### Step 3: Mix the Creamy Sauce

In a large mixing bowl, combine the ranch dressing mix, cream of mushroom soup, chicken broth, and sour cream. Stir until the mixture is smooth and well blended.

### Step 4: Prepare the Chicken

Place the boneless, skinless chicken breasts in the prepared baking dish. Season them with salt and pepper to enhance the flavor.

### Step 5: Coat the Chicken

Pour the creamy mixture over the chicken, ensuring that each breast is well coated. This will help keep the chicken moist during baking.

### Step 6: Bake the Chicken

Cover the baking dish with aluminum foil. Bake in the preheated oven for 45 minutes, allowing the chicken to cook thoroughly.

**Step 7: Add the Cheese**

After 45 minutes, remove the foil from the baking dish. Sprinkle the shredded mozzarella cheese evenly over the chicken.

**Step 8: Final Bake**

Return the dish to the oven and bake for an additional 15 minutes. This will melt the cheese and create a bubbly topping.

**Step 9: Serve**

Once cooked through, serve the chicken over a bed of cooked rice. Garnish with freshly chopped parsley for a pop of color and flavor.

## Notes

**Cooking Time**

Total cooking time is approximately 1 hour, with 45 minutes covered and 15 minutes uncovered.

**Serving Size**

This recipe serves 6 people, making it perfect for family meals or gatherings.

**Storage Instructions**

Leftovers can be stored in an airtight container in the refrigerator for up to 3 days. Reheat in the microwave or oven before serving.

**Variations**

You can substitute the cream of mushroom soup with other cream soups if

desired, such as cream of chicken or cream of celery, for a different flavor profile.

### **Herb Addition**

Feel free to add additional herbs or spices to the creamy mixture, such as garlic powder or Italian seasoning, for extra flavor.



[www.savorydiscovery.com](http://www.savorydiscovery.com)

Angel Chicken Rice

**Cook techniques**

**Click next page below**