



Angel Chicken Rice Casserole

Introduction

Angel Chicken And Rice Casserole is a comforting and delicious dish that brings together tender chicken, creamy sauces, and fluffy rice in a single baking dish. Perfect for a busy weeknight or a cozy family dinner, this casserole is easy to prepare and sure to please everyone at the table. With a blend of flavors from cream of chicken and mushrooms, along with Italian herbs, this dish provides a satisfying and hearty meal.

Detailed Ingredients with measures

4 boneless, skinless chicken breasts
1 cup uncooked long-grain white rice

1 can (10.5 oz) cream of chicken soup
1 can (10.5 oz) cream of mushroom soup
1 cup chicken broth
1/2 cup dry white wine (optional)
1 package (8 oz) cream cheese, softened
1 packet dry Italian dressing mix
Salt and pepper, to taste
1/4 cup grated Parmesan cheese (optional)

Prep Time

10 minutes

Cook Time, Total Time, Yield

Cook Time: 1 hour

Total Time: 1 hour 10 minutes

Yield: 4 servings

This Angel Chicken And Rice Casserole is a delightful dish that combines ease of preparation with mouthwatering flavors. Ideal for those looking to create a memorable meal with minimal fuss, it's sure to be a hit at your next dinner gathering. Enjoy the flavors and simplicity of this comforting casserole!

Detailed Directions and Instructions

Step 1: Preheat the Oven

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

a 9×13-inch baking dish by greasing it to prevent sticking.

Step 2: Prepare the Rice

Evenly spread the uncooked long-grain white rice across the bottom of the greased baking dish. Ensure that the rice forms an even layer.

Step 3: Make the Sauce

In a medium-sized mixing bowl, whisk together the cream of chicken soup, cream of mushroom soup, chicken broth, and dry white wine (if you choose to use it). Add the softened cream cheese and the dry Italian dressing mix, whisking until the mixture is smooth and well combined.

See also [Easy Oatmeal Cake Recipe](#)

Step 4: Season the Chicken

Season the boneless, skinless chicken breasts with salt and pepper on both sides. Place the seasoned chicken breasts on top of the layer of rice in the baking dish.

Step 5: Combine Chicken and Sauce

Pour the sauce mixture over the chicken and rice, ensuring that the rice is completely covered by the sauce for even cooking.

Step 6: Cover and Bake

Tightly cover the baking dish with aluminum foil to trap moisture and prevent the dish from drying out. Bake in the preheated oven for 45 minutes.

Step 7: Add Parmesan and Uncover

After 45 minutes, carefully remove the foil from the baking dish. If desired, sprinkle $\frac{1}{4}$ cup of grated Parmesan cheese over the top of the dish. Return the dish to the oven and bake uncovered for an additional 10-15 minutes, or until the chicken is fully cooked and the rice is tender.

Step 8: Serve

Once cooked, remove the dish from the oven and allow it to cool for about 5 minutes before serving. This will help the sauce thicken slightly and make serving easier.

Notes

Optional Ingredients

The dry white wine is optional; you can omit it for a non-alcoholic version without affecting the overall flavor.

Serving Suggestions

This dish pairs well with a side salad or steamed vegetables for a complete meal.

Storage Instructions

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

Cook techniques

Preheating the oven

Ensure the oven is preheated to 350°F (175°C) for even cooking.

See also Mexican Chicken in Cheese Sauce

Greasing the baking dish

Apply a layer of grease to the baking dish to prevent sticking and make cleanup easier.

Layering the ingredients

Spread the uncooked rice evenly at the bottom of the baking dish for consistent cooking.

Whisking sauces

Combine cream soups, chicken broth, wine, cream cheese, and Italian dressing mix until smooth for a uniform flavor.

Seasoning the chicken

Generously season the chicken breasts with salt and pepper for enhanced flavor.

Covering the dish

Use aluminum foil to tightly cover the baking dish, trapping moisture for tender chicken and rice.

Baking with foil

Bake covered for the first 45 minutes to allow the flavors to meld and the rice to absorb the liquids.

Baking uncovered

Remove the foil and sprinkle Parmesan cheese, then continue baking uncovered to achieve a nice golden top.

Resting before serving

Let the casserole cool for five minutes after baking for easier serving and to allow flavors to settle.

FAQ

Can I use bone-in chicken instead of boneless?

Yes, but cooking time may need adjustment to ensure the chicken is fully cooked.

What can I substitute for cream of chicken soup?

You can use homemade white sauce or another cream soup variety, such as cream of celery.

Is it necessary to use dry white wine?

No, the wine is optional; you can substitute with more chicken broth.

Can I add vegetables to this casserole?

Yes, adding vegetables like broccoli or peas can enhance nutrition and

flavor.

How do I store leftovers?

Store leftovers in an airtight container in the refrigerator for up to 3-4 days.

See also [Easy Garbage Bread Recipe](#)

Can this dish be frozen?

Yes, it can be frozen before or after baking; just make sure to use a suitable freezer-safe container.

Conclusion

This Angel Chicken and Rice Casserole is a comforting dish that combines tender chicken, creamy soups, and flavorful rice into a delightful one-pan meal. With its easy preparation and satisfying taste, it's perfect for busy weeknights or family gatherings. Enjoy the luscious flavors and simplicity of this casserole that brings everyone together at the table.

More recipes suggestions and combination

Cheesy Broccoli and Rice Casserole

Combine cooked broccoli with rice, cheese, and a creamy sauce for a delicious vegetarian option that complements any meal.

Garlic Lemon Chicken Thighs and Rice

Substitute chicken breasts with thighs and marinate in a garlic lemon

mixture before baking to add a zesty twist to the original recipe.

Southwest Chicken and Rice Casserole

Add black beans, corn, and diced tomatoes to the rice mixture and season with taco seasoning for a flavorful, southwest-inspired casserole.

Spinach and Artichoke Chicken Casserole

Incorporate spinach and artichokes into the cream cheese mixture for a rich and savory flavor that elevates the dish.

Mushroom and Asparagus Risotto

Transform the recipe into a creamy risotto by using arborio rice and adding sautéed mushrooms and asparagus for an elegant twist.