



# Angel Chicken Rice Recipe Delight

## Introduction

Angel Chicken Rice is a comforting and creamy casserole that combines tender chicken, fluffy rice, and a rich sauce, making it perfect for family dinners or gatherings. This dish is easy to prepare and is sure to be a hit with everyone at the table. Here's how to make it:

## Detailed Ingredients with Measures

**4 boneless, skinless chicken breasts**

**2 cups long-grain white rice**

**1 can (10.5 ounces) condensed cream of chicken soup**

**1 cup sour cream**

**1 cup chicken broth**

**1 teaspoon garlic powder**

**1 teaspoon onion powder**

**1 teaspoon paprika**

**Salt and pepper to taste**

**1 cup shredded cheese (optional)**

## **Prep Time**

**15 minutes**

## **Cook Time, Total Time, Yield**

**Cook Time: 30 minutes**

**Total Time: 45 minutes**

**Yield: 6 servings**

## **Instructions**

### **1. Prepare the Chicken:**

**Season the chicken breasts with salt, pepper, garlic powder, and paprika.**

**Sauté the chicken in a skillet over medium heat until golden brown and cooked through. Alternatively, you can bake or grill the chicken. Once cooked, chop the chicken into bite-sized pieces and set aside.**

## **2. Cook the Rice:**

**Prepare the rice according to package instructions, substituting chicken broth for water to enhance flavor.**

## **3. Prepare the Sauce:**

**In a mixing bowl, combine the condensed cream of chicken soup, sour cream, and chicken broth. Add garlic powder, onion powder, and any additional seasonings to taste. Stir until the mixture is smooth and well combined.**

## **4. Assemble the Dish:**

**Preheat your oven to 350°F (175°C). In a large baking dish, spread the cooked rice evenly at the bottom. Layer the chopped chicken over the rice. Pour the creamy sauce mixture over the chicken and rice, stirring gently to ensure even coating.**

## **5. Bake:**

**Cover the baking dish with aluminum foil. Bake in the preheated oven for 25-30 minutes, or until the dish is hot and bubbly. For a crispy top, remove the foil during the last 5 minutes of baking.**

## **6. Optional Cheese Layer:**

**If desired, sprinkle shredded cheese over the casserole during the last 5 minutes of baking. Allow the cheese to melt and form a golden, bubbly crust.**

# **Tips**

**Customize the Flavors:** Feel free to add vegetables like peas, carrots, or spinach to the dish. Adjust seasonings to suit your taste.

**Make Ahead:** Assemble the casserole ahead of time and refrigerate. When ready to eat, bake as directed.

**Storage:** Leftovers can be stored in an airtight container in the refrigerator for up to 3-4 days. Reheat thoroughly before serving.

**Enjoy your homemade Angel Chicken Rice!**

## Detailed Directions and Instructions

### **Prepare the Chicken:**

– Season the chicken breasts with salt, pepper, garlic powder, and paprika. – Sauté the chicken in a skillet over medium heat until golden brown and cooked through. Alternatively, you can bake or grill the chicken. – Once cooked, chop the chicken into bite-sized pieces and set aside.

See also [Mango Lassi](#)

### **Cook the Rice:**

– Prepare the rice according to package instructions, substituting chicken broth for water to enhance flavor.

### **Prepare the Sauce:**

– In a mixing bowl, combine the condensed cream of chicken soup, sour cream, and chicken broth. – Add garlic powder, onion powder, and any additional seasonings to taste. – Stir until the mixture is smooth and well combined.

**Assemble the Dish:**

- Preheat your oven to 350°F (175°C). - In a large baking dish, spread the cooked rice evenly at the bottom. - Layer the chopped chicken over the rice. - Pour the creamy sauce mixture over the chicken and rice, stirring gently to ensure even coating.

**Bake:**

- Cover the baking dish with aluminum foil. - Bake in the preheated oven for 25-30 minutes, or until the dish is hot and bubbly. - For a crispy top, remove the foil during the last 5 minutes of baking.

**Optional Cheese Layer:**

- If desired, sprinkle shredded cheese over the casserole during the last 5 minutes of baking. - Allow the cheese to melt and form a golden, bubbly crust.

## Notes

**Customize the Flavors:**

- Feel free to add vegetables like peas, carrots, or spinach to the dish. Adjust seasonings to suit your taste.

**Make Ahead:**

- Assemble the casserole ahead of time and refrigerate. When ready to eat, bake as directed.

**Storage:**

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up to 3-4 days. Reheat thoroughly before serving.

## **Cook techniques**

### **Preparing the Chicken**

Season chicken breasts adequately and cook them in a skillet, ensuring they achieve a golden brown color. Sautéing adds flavor and maintains moisture. Alternatively, baking or grilling can also yield delicious results.

See also Crock Pot Chicken and Biscuits

### **Cooking the Rice**

Utilize chicken broth instead of water when cooking the rice. This substitution significantly enhances the overall flavor of the dish.

### **Making the Sauce**

Thoroughly mix the condensed soup, sour cream, and chicken broth until smooth. Season it to your preference. A well-combined sauce results in a creamier casserole.

### **Assembling the Dish**

Layer cooked rice, chopped chicken, and the creamy sauce in a large baking dish systematically. This ensures an even mix of flavors and textures throughout the casserole.

### **Baking the Casserole**

Cover the baking dish with foil during the initial baking phase to retain moisture. Uncovering it for the last few minutes allows for a crispy, inviting top.

### **Optional Cheese Layer**

Adding shredded cheese during the final minutes of baking contributes a deliciously melty, golden crust that enhances the casserole's appeal.

## **FAQ**

### **Can I use brown rice instead of white rice?**

Yes, but you will need to adjust the cooking time and liquid amount since brown rice requires more time to cook.

### **What can I substitute for sour cream?**

Greek yogurt can serve as a great substitute for sour cream while maintaining the creaminess.

### **Can I prepare this dish in advance?**

Yes, you can assemble the casserole ahead of time and refrigerate it. Just bake it when you're ready to serve.

### **How do I store leftovers?**

Leftovers should be stored in an airtight container in the refrigerator for 3-4 days and reheated thoroughly before serving.

### **What kind of cheese works best for the topping?**

Cheddar and mozzarella are popular choices for topping due to their melting qualities and flavor.

See also [Easy Chicken Garlic Mushroom Sauce](#)

## Conclusion

Angel Chicken Rice is a deliciously creamy and comforting casserole that brings together tender chicken, fluffy rice, and a flavorful sauce, making it a wonderful choice for family dinners or gatherings. Its simplicity and versatility allow for various flavors and combinations, ensuring that it can be enjoyed time and time again.

### **Vegetable Variations**

Incorporate a variety of vegetables such as bell peppers, broccoli, or green beans for added nutrition and flavor. This not only enhances the texture but also adds vibrant colors to the dish.

### **Herb Infusions**

Experiment with different herbs, such as thyme, rosemary, or parsley, to introduce a fresh flavor profile. Adding herbs can elevate the dish and provide a fragrant aroma.

### **Spicy Twist**

For those who enjoy a bit of heat, consider adding diced jalapeños or a dash of cayenne pepper to the sauce. This will bring a nice kick to the creamy dish.

### **Creamy Mushroom Addition**

Incorporate sautéed mushrooms into the casserole for a rich, earthy flavor. The mushrooms pair beautifully with the creamy sauce and add a satisfying texture.



### **Chicken Alternatives**

Swap out chicken for another protein, such as turkey or even shredded cooked beef, for a different taste experience. This allows you to enjoy the dish with multiple proteins.

### **Cheesy Variations**

Try different types of cheese, like Monterey Jack, cheddar, or cream cheese, to alter the flavor and creaminess of the dish. Mixing different cheeses can lead to delightful new taste experiences.

### **Serving Suggestions**

Serve the casserole with a side salad or crusty bread to complement its richness. This adds a refreshing crunch and balances the meal.

### **Freezer-Friendly**

Prepare an extra batch to freeze for a quick meal on busy nights. Simply assemble and freeze before baking, then just pop it in the oven whenever you're ready to enjoy.





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