



Angel Chicken Rice



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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!



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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.

See also [Baked Carp](#)

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.

See also [White Chocolate Espresso Martini](#)

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.



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Cook techniques

Mixing

Combine ingredients in a bowl until smooth to ensure even flavor distribution.

Baking

Cook covered initially to retain moisture, then uncover to allow cheese to melt and bubble for a delicious finish.

Seasoning

Season chicken breasts with salt and pepper before baking to enhance the overall flavor of the dish.

Layering

Place chicken in a baking dish and pour the creamy sauce mixture over to ensure the chicken absorbs flavor while cooking.

Garnishing

Top with fresh parsley before serving for an added touch of brightness and flavor contrast.

FAQ

Can I use bone-in chicken instead of boneless?

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

What can I substitute for cream of mushroom soup?

You can use cream of chicken soup or a homemade white sauce as an alternative.

Can I make this recipe ahead of time?

Yes, you can prepare it in advance and store it in the refrigerator, then bake it when ready to serve.

Is it possible to use low-fat ingredients?

Yes, you can substitute low-fat sour cream and cheese for a lighter version of this dish.

What type of rice works best with this recipe?

Both white and brown rice work well; choose based on your preference or dietary needs.

See also Chocolate Thumbprint Cookies



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Conclusion

The Angel Chicken Rice Recipe is a delicious and comforting dish that combines tender chicken with a creamy, flavorful sauce. It's perfect for family dinners and can easily be prepared in just over an hour. The combination of ranch dressing, cream of mushroom soup, and mozzarella cheese creates a rich flavor profile that pairs wonderfully with rice. This dish is not only satisfying but also easy to customize with different ingredients or sides.

Cheesy Broccoli Addition

Enhance your meal by adding steamed broccoli to the dish. Place the broccoli in the baking dish along with the chicken to infuse it with flavor and add some nutritious greens.

Italian Herb Twist

Incorporate Italian seasoning or fresh herbs like basil and oregano into the creamy mixture. This variation adds an aromatic touch and brings an Italian flair to the dish.

Spicy Kick

For those who enjoy a bit of heat, consider adding diced jalapeños or a splash of hot sauce to the creamy mixture. This will elevate the flavor profile and satisfy spice lovers.

Mushroom Lovers Variation

Add sautéed mushrooms to the dish for an extra layer of flavor. This works harmoniously with the cream of mushroom soup and adds a heartiness to the meal.

Quinoa Substitute

Swap out rice for cooked quinoa for a healthier grain option. Quinoa adds a nutty flavor and increases the protein content of the dish, making it a great alternative.

Slow Cooker Adaptation

Transform this recipe into a slow cooker meal by layering the ingredients in your slow cooker and cooking on low for 6-8 hours. This method enhances the flavors and ensures tender, juicy chicken.



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