



# Best Ever Chicken and Rice Casserole Recipe

## Introduction

Certainly! If you're looking for a comforting and delicious meal that's easy to prepare, look no further than the Best Ever Chicken and Rice Casserole. This dish combines tender shredded chicken, creamy soups, and fluffy rice, making it perfect for family dinners or gatherings. It's a one-pan recipe that packs flavor and satisfaction in every bite.

## Detailed Ingredients with measures

2 cups cooked and shredded chicken 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 1½ cups chicken broth 1 cup milk 1 cup shredded cheddar cheese (plus extra for topping) 1 cup frozen mixed vegetables (optional) 1 teaspoon garlic powder 1 teaspoon onion powder Salt and pepper to taste 2 tablespoons butter (optional, for extra richness)

## Prep Time

15 minutes

## Cook Time, Total Time, Yield

Cook Time: 1 hour Total Time: 1 hour 15 minutes Yield: 6-8 servings  
This Best Ever Chicken and Rice Casserole is not only delicious but also a definite crowd-pleaser. Its simplicity allows you to prepare it quickly, making it an ideal option for busy weeknights or special occasions. Enjoy the creamy, cheesy goodness that everyone will love!

## Detailed Directions and Instructions

### Preheat the Oven

Set your oven to 375°F (190°C) and grease a 9×13-inch casserole dish.

### Mix the Ingredients

In a large mixing bowl, combine the uncooked rice, cream of chicken soup, cream of mushroom soup, chicken broth, milk, garlic powder, onion powder, salt, and pepper. Stir until smooth.

### **Layer the Casserole**

Spread the cooked chicken evenly across the bottom of the casserole dish. Add a layer of frozen vegetables if using. Pour the rice and soup mixture over the chicken and vegetables.

See also [One Pot Sausage Pasta Recipe Delight](#)

### **Add Cheese**

Sprinkle shredded cheddar cheese evenly over the top.

### **Bake**

Cover the dish tightly with aluminum foil and bake for 50 minutes. Remove the foil and bake for an additional 10-15 minutes or until the rice is tender and the cheese is golden and bubbly.

### **Let It Rest**

Allow the casserole to cool for 5-10 minutes before serving.

## **Notes**

### **Chicken**

You can use rotisserie chicken for convenience or any leftover cooked chicken.

### **Vegetables**

Frozen mixed vegetables are optional but add color and nutrition. You may substitute with fresh vegetables if preferred, adjusting the cooking time as needed.

### **Cheese**

Feel free to mix different types of cheese for varied flavor. Monterey Jack or a Mexican blend can work well.

### **Storage**

Leftovers can be stored in an airtight container in the refrigerator for up to 3-4 days. Reheat in the microwave or oven.

### **Serving Suggestions**

This casserole pairs well with a side salad or crusty bread for a complete meal.

## **Cook techniques**

### **Preheating the Oven**

Start by preheating your oven to the correct temperature to ensure even cooking throughout your casserole.

### **Mixing Ingredients**

Combine your ingredients in a large mixing bowl, ensuring everything is well-mixed and smooth to create a uniform casserole base.

### **Layering**

Layer the cooked chicken and optional vegetables before pouring the rice and soup mixture over the top, which helps distribute flavors evenly.

### **Cheese Topping**

Sprinkle cheese generously on top for a deliciously cheesy crust, which will become golden and bubbly as it bakes.

### **Baking**

Cover the dish with aluminum foil for the initial baking phase to retain moisture and then remove it to allow the cheese to brown.

See also [Pizza Crescent Rolls](#)

### **Resting**

Let the casserole rest after baking to help it set, making it easier to serve and enhancing the flavors.

## **FAQ**

### **Can I use leftover chicken for this recipe?**

Yes, using leftover cooked or rotisserie chicken is a great way to save time.

### **Can I substitute the cream of mushroom soup?**

Absolutely, you can use additional cream of chicken soup or any other cream soup that you prefer.

### **Is it necessary to use frozen vegetables?**

No, adding frozen vegetables is optional; you can omit them if desired.

### **Can I make this casserole ahead of time?**

Yes, you can prepare it and store it in the fridge overnight before baking.

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

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

## **Conclusion**

The Best Ever Chicken and Rice Casserole is a delightful and hearty dish that brings the whole family together. With its creamy texture, savory flavors, and ease of preparation, it's perfect for busy weeknights or special gatherings. Enjoy the warm, comforting goodness of this casserole and its versatility, allowing for personal touches and adaptations to suit your taste.

## **More recipes suggestions and combination**

### **Cheesy Broccoli Chicken Casserole**

Add fresh or frozen broccoli to the casserole for a nutritious twist. Incorporate a blend of cheeses like mozzarella for a stretchier texture.

### **Mexican Chicken and Rice Casserole**

Introduce black beans, corn, and taco seasoning to create a zesty Mexican version. Top with tortilla chips for an added crunch.

### **Garlic Herb Chicken and Rice Bake**

Enhance the flavor profile with a mix of herbs like thyme, rosemary, and parsley. A sprinkle of parmesan cheese can also elevate the dish.

See also [Gulab Jamun Churros](#)

### **Barbecue Chicken and Rice Casserole**

Mix in barbecue sauce with the soup for a smoky flavor. Add sliced jalapeños for some heat and garnish with green onions.

### **Italian Chicken and Rice Casserole**

Incorporate diced tomatoes and Italian seasoning. Top with mozzarella cheese and serve with a side of garlic bread for a complete Italian meal.







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