



Cheesy Chicken and Rice Bake Recipe

Why I Love This Dish

This cheesy chicken bake is my cozy dinner hero. It always saves the day when I am tired. Everything cooks in one dish. That means less washing up for me. I am all for that.

It reminds me of big family dinners from my childhood. The smell fills the whole house. It makes everyone feel happy and at home. That is why this matters. A good meal brings people together. What is your favorite cozy dinner from when you were little?

A Little Story For You

I once made this for my grandson's birthday. He is a very picky eater. He looked at the pan and frowned. But then he took one tiny bite. His whole face lit up. He asked for a second helping.

I still laugh at that. It just goes to show you should always try new things. You might be surprised. Have you ever been surprised by a food you thought you would not like?

Let's Talk Flavor

The secret is in the Creole seasoning. It is not too spicy. It just gives everything a nice, warm kick. The corn with peppers adds little sweet spots. And the melted cheese on top is the best part.

Doesn't that smell amazing while it bakes? The rice soaks up all the good flavors from the soup and butter. *Fun fact: The steam from the hot water helps cook the rice perfectly in the oven.* Every bite is a little hug for your tummy.

Making It Is So Simple

You just mix everything in a big bowl. No need to cook the rice first. That is the magic. You pour it all into your baking dish. Then you just let the oven do its work.

That final rest with the cheese is important. It lets all the flavors get to know each other. This is why this matters. Good food does not have to be hard. It is about being together, not slaving in the kitchen.

Your Turn to Share

I would love to hear about your cooking adventures. Did you add any extra ingredients? Maybe some black beans or a different cheese? Tell me all about it.

Cooking is more fun when we share our stories. What is the one dish you love to make for your family on a busy night? I am always looking for new ideas.

Ingredients:

Ingredient	Amount	Notes
cream of chicken soup	1 (10.5-ounce) can	
hot water	1 1/2 cups	
Tony Chachere's Creole Roasted Chicken Dinner Rice Mix	1 (7-ounce) box	uncooked
corn with peppers	1 (15.25-ounce) can	drained
shredded chicken	2 cups	rotisserie chicken works great!
unsalted butter	3 tablespoons	melted
Tony Chachere's Original Creole Seasoning	1 teaspoon	
shredded Colby Jack Cheese	1 1/2 cups	



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My Cozy Cheesy Chicken & Rice Bake

This recipe is my go-to for a busy weeknight. It always fills the kitchen with a wonderful smell. It reminds me of cooking for my own children after a long day. They would follow the cheesy scent right to the dinner table.

See also [High-Protein Chicken Crust Pizza Game-Changer](#)

Here is how we make it. It is easier than you think.

Step 1: First, get your oven warming up to 350°F. Grab your favorite baking dish too. Give it a quick spray so nothing sticks. I still laugh at the time I forgot that step. We had to scrape our dinner out with a shovel!

Step 2: Now, take a big bowl. Whisk the cream of chicken soup with the hot water. It will look a bit lumpy at first. Just keep stirring until it is smooth. This is the creamy base for our rice.

Step 3: Pour in the box of rice mix and the seasoning. Add the corn, shredded chicken, and melted butter. Stir everything together until it is friendly. (My hard-learned tip: a rotisserie chicken makes this so fast and tasty). Doesn't that mixture smell amazing already?

Step 4: Carefully pour your mix into the baking dish. Cover it tightly with foil. This traps the steam to cook the rice. Pop it in the oven for about 45 to 55 minutes. **What's your favorite quick dinner? Share below!**

Step 5: Once the rice is tender, take it out. Fluff it all up with a fork. Then, sprinkle the cheese over the top like a warm blanket. Cover it

again for just five minutes. The cheese will melt into gooey perfection.

Cook Time: 45-55 minutes

Total Time: About 1 hour

Yield: 4-6 servings

Category: Dinner

Let's Mix It Up!

This recipe is like a good friend. It is happy to change with you. Feel free to play with your food. I do it all the time.

Spicy Fiesta: Add a can of diced tomatoes with green chiles. Use pepper jack cheese for a little kick.

Broccoli Cheesy: Stir in a cup of small broccoli florets before baking. It makes a complete meal in one dish.

See also Greek Orzo and Chicken Dinner

Soup-er Easy: Use cream of mushroom soup instead. It gives a lovely, earthy flavor the family will love.

Which one would you try first? Comment below!

Serving Your Masterpiece

This bake is a full meal by itself. But I love to add a little something extra. A simple green salad with a tangy vinaigrette is perfect. It cuts through the richness. Some warm, buttery dinner rolls are wonderful too.

For a drink, a cold glass of milk is always a winner. For the grown-ups, a

crisp lager beer pairs nicely. It cleanses the palate between bites.

Which would you choose tonight?



Cheesy Chicken and Rice Bake Recipe

Keeping Your Cheesy Chicken and Rice Cozy

Let's talk about keeping your bake tasty for later. It stores beautifully in the fridge for up to four days. Just pop it in a container with a tight lid.

You can also freeze it for a future busy night. I let the dish cool completely first. Then I wrap the whole baking dish tightly in foil.

My grandson calls this my "magic freezer meal." I once reheated it straight from frozen. The middle was still a little icy! Now I thaw it in the fridge overnight.

To reheat, add a splash of water and cover it with foil. Warm it in a 350°F oven until bubbly. This keeps the rice from drying out.

Batch cooking matters because it saves you time. A ready-made meal means a less stressful weeknight. It feels like a gift from your past self.

Have you ever tried storing it this way? Share below!

Simple Fixes for Common Kitchen Hiccups

Sometimes our dinners need a little help. I see a few common troubles with this bake. The fixes are easy, I promise.

Is your rice still a bit hard? It just needs more liquid and time. Add a quarter cup of hot water and bake it longer.

I remember when my cheese disappeared into the sauce. I learned to let the bake rest before adding cheese. Fluffing the rice first makes a

perfect bed for it.

Does the dish taste a little bland? A pinch more Creole seasoning will fix that. You should always taste your food before serving.

Solving small problems builds your cooking confidence. You learn that most mistakes are easy to fix. This leads to more flavorful food you are proud of.

Which of these problems have you run into before?

Your Cheesy Chicken and Rice Questions

Q: Can I make this gluten-free?

A: Yes! Just use a gluten-free cream of chicken soup. Check your rice mix label too.

See also Easy Slow Cooker Italian Chicken Dinner

Q: Can I prepare it ahead of time?

A: Absolutely. Assemble it and keep it in the fridge. Bake it when you are ready.

Q: What if I don't have corn?

A: Use a can of drained green beans instead. This is a very forgiving recipe. *Fun fact: I once used peas and carrots!*

Q: Can I double the recipe?

A: For sure. Use a 9×13 inch baking dish. You may need a few more minutes to bake.

Q: Any other tips?

A: A squeeze of fresh lemon juice at the end is lovely. It makes all the flavors pop.

Which tip will you try first?

Sharing Your Kitchen Creations

I hope this recipe finds a happy place in your home. It has been a favorite in mine for years. Nothing makes me happier than a shared meal.

I would love to see your version of this cozy bake. Your photos and stories make my day. It feels like we are all cooking together.

Have you tried this recipe? Tag us on Pinterest!

Happy cooking!

—Elowen Thorn.

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Cheesy Chicken and Rice Bake Recipe

Author: Elowen Thorn

Cooking Method:[Baking](#)

Cuisine:[American Creole](#)

Courses:[Dinner Main](#)

Difficulty: **Beginner**



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Prep time: **15 minutes**

Cook time: **55 minutes**

Rest time: **10 minutes**

Total time: **1 hour 20 minutes**



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Servings: **6 servings**



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Calories: **450 kcal**

Best Season: Summer

Description

A comforting and easy one-dish meal featuring creamy chicken, rice,

corn, and melted cheese, all seasoned with Creole flavors.

Ingredients

- 1 (10.5-ounce) can cream of chicken soup
- 1 1/2 cups hot water
- 1 (7-ounce) box Tony Chachere's Creole Roasted Chicken Dinner Rice Mix
- 1 (15.25-ounce) can corn with peppers, drained
- 2 cups shredded chicken (rotisserie chicken works great!)
- 3 tablespoons unsalted butter, melted
- 1 teaspoon Tony Chachere's Original Creole Seasoning
- 1 1/2 cups shredded Colby Jack Cheese

Instructions

1. Preheat the oven to 350°F and lightly spray a 2-quart baking dish with nonstick cooking spray.
2. In a large bowl, whisk the cream of chicken soup and the hot water together until combined. Add the uncooked Tony Chachere's Creole Roasted Chicken Dinner Rice Mix and mix well.
3. Add the corn, chicken, butter, and Tony Chachere's Creole Seasoning and mix to combine.
4. Pour the mixture into the prepared baking dish and wrap tightly with aluminum foil. Bake for 45 to 55 minutes or until the rice is tender.
5. Fluff the rice with a fork and sprinkle the cheese over the top. Wrap again with the foil and allow to rest for 5 to 10 minutes or until the cheese has melted; then serve.

Notes

For a spicier kick, add an extra teaspoon of Creole seasoning. You can also substitute the Colby Jack cheese with a Mexican blend or sharp cheddar.

Keywords:Chicken, Rice, Casserole, Cheese, Comfort Food