



# **Cheesy Chicken Broccoli Rice Casserole Recipe**

## **Introduction**

Are you looking for a comforting dish that is both hearty and easy to prepare? The Cheesy Chicken Broccoli Rice Casserole is a fantastic option for busy weeknights, combining tender chicken, creamy cheese, and nutritious broccoli. This recipe is not only simple but also packed with flavor, making it a family favorite.

## **Detailed Ingredients with measures**

- 2 cups cooked rice (white or brown) - 2 cups cooked, shredded

chicken (rotisserie chicken works great) – 2 cups broccoli florets (fresh or frozen) – 1 can (10.5 oz) condensed cream of chicken soup – 1 cup milk – 2 cups shredded cheddar cheese, divided – 1 teaspoon garlic powder – 1/2 teaspoon onion powder – Salt and pepper to taste

## Prep Time

20 minutes

## Cook Time, Total Time, Yield

Cook Time: 25-30 minutes Total Time: 45-50 minutes Yield: Serves 6-8  
With this simple recipe, you can create a delicious meal that will leave everyone satisfied. Enjoy the cheesy goodness and the comforting flavors in every bite!

## Detailed Directions and Instructions

### Prepare Ingredients

Preheat your oven to 375°F (190°C). Grease a 9×13-inch baking dish. If not already prepared, cook the rice, chicken, and broccoli.

### Mix the Base

In a large bowl, combine the cooked rice, shredded chicken, broccoli florets, condensed cream of chicken soup, milk, garlic powder, onion powder, and 1½ cups of shredded cheddar cheese. Mix well until all ingredients are evenly combined.

### **Layer the Casserole**

Spread the mixture evenly into the greased baking dish, ensuring it is well-distributed.

### **Add Cheese Topping**

Sprinkle the remaining  $\frac{1}{2}$  cup of shredded cheddar cheese evenly over the top of the casserole.

See also [Spaghetti with Meat Sauce](#)

### **Bake**

Place the casserole in the preheated oven and bake for 25-30 minutes, or until the cheese is melted and bubbly.

### **Serve**

Allow the casserole to cool slightly before serving. Enjoy while warm!

## **Notes**

### **Chicken Options**

Rotisserie chicken is a convenient option, but feel free to use any cooked chicken, including leftovers.

### **Broccoli**

Fresh or frozen broccoli can be used. If using frozen, ensure it is thawed and drained before adding to the mixture.

**Storage**

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

**Cook techniques****Prepping Ingredients**

Before starting the casserole, ensure that all ingredients like rice, chicken, and broccoli are cooked and ready to be assembled.

**Mixing Ingredients**

Combine the cooked ingredients in a large bowl along with the cream of chicken soup and seasonings to create a well-blended mixture.

**Layering Casserole**

Spread the mixture into the baking dish evenly to ensure uniform cooking and flavor distribution.

**Cheese Topping**

Top the casserole with shredded cheese before baking for an extra cheesy and delicious finish.

**Baking**

Bake at the correct temperature and time to achieve a bubbly, golden cheese topping while ensuring the casserole is heated through.

## **Serving Suggestions**

Allow the casserole to cool slightly before serving to help it set and make it easier to portion.

## **FAQ**

### **Can I use frozen broccoli for this recipe?**

Yes, frozen broccoli works well. Just make sure to thaw and drain it before adding it to the casserole.

### **Can I use a different type of cheese?**

Absolutely! Feel free to substitute with your favorite cheese, such as mozzarella or Monterey Jack.

See also [Perfectly Boiled Corn on the Cob Tips](#)

### **How long can I store leftovers?**

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

### **Can this casserole be frozen?**

Yes, you can freeze the casserole before or after baking. Just make sure to cover it well to prevent freezer burn.

### **Can I add other vegetables?**

Definitely! You can include other veggies like bell peppers, carrots, or peas to enhance the nutritional value and flavor.

## Conclusion

This Cheesy Chicken Broccoli Rice Casserole is a delightful one-dish meal that brings together the comforting flavors of chicken, cheese, and broccoli. It's easy to prepare, making it an ideal choice for busy families or anyone looking for a satisfying dinner option. With its creamy texture and cheesy goodness, this casserole is sure to become a favorite in your meal rotation.

### **Chicken and Spinach Casserole**

Combine cooked chicken with fresh spinach, ricotta cheese, and a sprinkle of Parmesan for a creamy, nutritious twist on the classic.

### **Mexican Chicken Rice Casserole**

Mix shredded chicken with black beans, corn, salsa, and Mexican cheese blend for a zesty, southwest-inspired flavor.

### **Broccoli and Cauliflower Cheese Bake**

Replace chicken with cauliflower florets and add a dash of nutmeg for a comforting vegetarian option packed with flavor.

### **Pasta and Chicken Bake**

Swap rice for your favorite pasta and mix with chicken, marinara sauce, and mozzarella for an Italian-inspired dish.

### **Cheesy Quinoa Casserole**

Use quinoa instead of rice for a protein-packed alternative. Mix with vegetables and your choice of cheese for a wholesome meal.



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