



Chicken Broccoli Casserole



www.savorydiscovery.com

Chicken Broccoli Casserole

Introduction

Chicken broccoli casserole is a comforting and nutritious dish that combines tender chicken, fresh broccoli, and creamy sauce all baked together to create a delicious meal. This easy recipe is perfect for busy weeknights and can be prepared in advance, making it a fantastic choice for families or anyone seeking a hearty dish.

Detailed Ingredients with measures

- 2 cups cooked chicken, shredded
- 2 cups fresh broccoli florets
- 1 cup cooked rice
- 1 can (10.5 oz) cream of chicken soup
- 1 cup shredded cheddar cheese
- 1/2 cup sour cream
- 1/2 teaspoon garlic powder
- 1/2 teaspoon onion powder
- Salt and pepper to taste
- 1/2 cup breadcrumbs (optional for topping)

Prep Time

The preparation time for chicken broccoli casserole is approximately 15 minutes. This includes gathering the ingredients and mixing them together in a baking dish.

Cook Time, Total Time, Yield

The cooking time is around 30 minutes, making the total time for this dish about 45 minutes. This recipe yields about 6 servings, making it ideal for family meals or meal prepping for the week ahead.



www.savorydiscovery.com

Chicken Broccoli Casserole

Detailed Directions and Instructions

Step 1: Preheat the Oven

Preheat your oven to 350°F (175°C).

Step 2: Prepare the Broccoli

In a pot of boiling water, blanch the broccoli florets for 2-3 minutes until bright green. Drain and set aside.

Step 3: Cook the Chicken

In a skillet, cook the diced chicken over medium heat until no longer pink. Season with salt and pepper to taste. Remove from heat.

Step 4: Prepare the Casserole Mixture

In a large mixing bowl, combine cooked chicken, blanched broccoli, cream of chicken soup, and shredded cheese. Mix well until everything is evenly coated.

See also Pecan Upside Down Cake

Step 5: Transfer to Baking Dish

Transfer the casserole mixture into a greased 9×13-inch baking dish, spreading it evenly.

Step 6: Add Breadcrumb Topping

Sprinkle breadcrumbs evenly over the top of the casserole. This will create a crunchy topping.

Step 7: Bake the Casserole

Place the baking dish in the preheated oven and bake for 25-30 minutes, or until the casserole is hot and bubbly.

Step 8: Serve

Remove from the oven and let cool for a few minutes before serving. Enjoy your chicken broccoli casserole!

Notes

Note 1: Chicken Options

Feel free to use rotisserie chicken to save time on cooking.

Note 2: Cheese Variations

You can mix and match different types of cheese according to your preference, such as cheddar or mozzarella.

Note 3: Vegetarian Option

For a vegetarian version, replace the chicken with tofu or additional vegetables.

Note 4: Storage

Leftover casserole can be stored in an airtight container in the refrigerator for up to 3 days.

Note 5: Reheating Instructions

To reheat, place in an oven at 350°F until warmed through, or

microwave for quicker heating.



www.savorydiscovery.com

Chicken Broccoli Casserole

Cook techniques

Blanching Broccoli

Blanch the broccoli by boiling it in salted water for a few minutes, then quickly transferring it to ice water to stop the cooking process. This enhances its vibrant color and ensures it retains a crisp-tender texture.

Sautéing Ingredients

Sautéing the onions and garlic helps to release their natural flavors and adds depth to the casserole. Use a little oil in a skillet over medium heat until the onions are translucent.

Layering Flavors

Layering the cooked ingredients in the casserole dish allows the flavors to meld together during baking. Start with a base of the broccoli, followed by the sautéed mixture, and then top with the creamy sauce.

See also [Million Dollar Spaghetti](#)

Baking the Casserole

Bake the casserole in a preheated oven until bubbly and golden on top. This step ensures all the flavors have blended and that the casserole is heated through.

FAQ

Can I use frozen broccoli instead of fresh?

Yes, you can use frozen broccoli, but be sure to thaw and drain it well to

avoid excess water in the casserole.

Can I prepare this casserole ahead of time?

Absolutely! You can prepare the casserole ahead of time, cover it, and refrigerate. Just add a few extra minutes to the baking time when you're ready to serve.

How do I store leftovers?

Store any leftovers in an airtight container in the refrigerator for up to 3-4 days. Reheat in the oven or microwave before serving.

What can I substitute for cream of chicken soup?

You can substitute cream of mushroom soup or make a homemade creamy sauce using milk, flour, and seasoning for a similar texture and flavor.



www.savorydiscovery.com

Chicken Broccoli Casserole

Conclusion

The Chicken Broccoli Casserole is a delicious and comforting dish that combines tender chicken and vibrant broccoli, all enveloped in a creamy sauce. This recipe not only offers a flavorful meal but also provides a nutritious option to enjoy with family and friends. With its ease of preparation and wholesome ingredients, it stands out as a perfect weeknight dinner.

More recipes suggestions and combination

Cheesy Chicken and Rice Casserole

A delightful combination of chicken, rice, and plenty of cheese, this casserole is sure to please even the pickiest eaters.

Vegetable Medley Casserole

Incorporate a variety of vegetables such as carrots, bell peppers, and green beans for a vibrant and healthy twist.

See also [Easy Pickled Cabbage Recipe for Tasty Dishes](#)

Chicken and Mushroom Alfredo Bake

This creamy and decadent casserole blends chicken and mushrooms in a rich Alfredo sauce, topped with melted cheese for added indulgence.

Quinoa and Broccoli Bake

For a healthier alternative, try this quinoa-based casserole packed with broccoli and topped with a light cheese blend.

Pasta Primavera Casserole

Combine your favorite pasta with fresh vegetables and a light marinara sauce for a colorful and satisfying dish.

Leftover Turkey and Broccoli Casserole

Utilize leftover turkey to create a rich and hearty casserole paired with broccoli and cheese, making the most of holiday meals.



Chicken Broccoli Casserole