



# Spicy Mexican Chicken Rice Casserole

## The First Bite That Hooked Me

The smell hit me first—garlic, cumin, and charred cheese. My friend's abuela slid the casserole onto the table, steam rising. One bite and I was sold. The chicken was tender, the rice soaked up every spicy drop.

**Ever wondered how you could turn basic ingredients into something this unforgettable?** Now I make it weekly. The secret? Letting the flavors melt together under that foil. Try it and taste the magic.

## My Kitchen Disaster Turned Win

First time I made this, I forgot the foil. The rice dried out, the chicken

toughened. But guess what? My family still scraped the dish clean.

**Home cooking isn't about perfection—it's about love and second chances.** Now I double-check the foil every time. Share your own kitchen oops story below! Did yours turn out okay?

## Why This Dish Works

– The taco seasoning and salsa team up for a smoky, tangy kick. – Black beans add creaminess against the crunchy cheese top. **Which flavor combo surprises you most?** Is it the garlic with sweet bell pepper? Tell us your pick!

## A Dish With Roots

This casserole mixes Mexican home cooking with Tex-Mex flair. Think 1950s border kitchens, where canned goods met fresh spices. \*Did you know Rotel tomatoes were invented in Texas in the 1940s?\* Now it's a weeknight hero across the U.S. What's your family's twist on it? Add corn? Swap the cheese?





## Spicy Mexican Chicken Rice Casserole

## Ingredients:

Ingredient	Amount	Notes
Chicken broth	2 cups	Heated
Chicken breast	1 pound	Cut into 1-inch pieces
Long grain rice	1 cup	Uncooked
Yellow onion	½	Chopped
Red bell pepper	½	Chopped
Garlic	2 cloves	Minced
Taco seasoning	2 Tablespoons	
Black beans	1 can	Drained and rinsed
Rotel	1 can (10 oz)	
Salsa	½ cup	
Shredded cheddar cheese	1 cup	
Salt and pepper	To taste	
Cilantro and pico de gallo	As needed	For garnish (optional)

## How to Make Spicy Mexican Chicken Rice Casserole

### Step 1

See also Pear Galette with Ginger recipe

Preheat your oven to 400°F. Warm 2 cups of chicken broth in the microwave for 2 minutes. Hot broth helps the rice cook evenly. Set it aside while you prep the other ingredients. **Step 2** Chop the chicken, onion, and red bell pepper. Mince the garlic finely for the best flavor. Toss everything into a 9×13-inch casserole dish. Add the rice, taco seasoning, beans, Rotel, and salsa. **Step 3** Pour the hot broth over the

mixture and stir well. Cover tightly with foil to trap steam. Bake for 35 minutes, then remove and stir. (Hard-learned tip: Don't peek—keeping the foil on ensures fluffy rice!) **Step 4** Sprinkle cheese on top and bake uncovered for 15 minutes. The cheese should be bubbly and lightly browned. Garnish with cilantro and pico de gallo if you like. Serve hot and enjoy the bold flavors. **What's your go-to weeknight casserole? Share below! Cook Time:** 50 minutes **Total Time:** 1 hour 10 minutes **Yield:** 6 servings **Category:** Dinner, Mexican

## 3 Twists on This Crowd-Pleasing Casserole

**Vegetarian** Swap chicken for extra black beans or roasted sweet potatoes. Use veggie broth instead of chicken broth. Top with avocado for creaminess. **Spicy** Double the taco seasoning and add diced jalapeños. Use hot salsa or a dash of cayenne. Cool it down with sour cream. **Seasonal** Add roasted corn in summer or butternut squash in fall. Try fire-roasted tomatoes for smoky depth. Fresh herbs brighten it up. **Which twist would you try first? Vote in the comments!**

## Serving Ideas for Your Fiery Feast

Pair with a crisp green salad or warm tortillas. Crumbled cotija cheese adds salty crunch. Lime wedges brighten every bite.

See also Ground Turkey Pasta Skillet Dinner  
Drink it with an icy horchata or a cold Mexican lager. For a non-alcoholic option, try sparkling limeade. Both cut the heat perfectly. **Which would you choose tonight—beer, horchata, or limeade?**





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### Keep It Fresh or Freeze It

Store leftovers in the fridge for up to 3 days. Reheat in the oven at 350°F for 15 minutes. Microwaving works too, but the cheese gets extra gooey. \*Fun fact: My neighbor freezes single portions for quick lunches.\* Freeze for up to 2 months—thaw overnight before reheating. Batch-cook tip: Double the recipe and freeze half for busy nights. Why this matters: Meal prep saves time and cuts food waste. Ever tried freezing this dish? Share your tricks below!

### Fix Common Casserole Hiccups

Issue 1: Rice too dry? Add 1/4 cup broth before baking. Issue 2: Chicken tough? Cut smaller or bake 5 minutes less. Issue 3: Cheese not browning? Broil for 2 minutes at the end. Why this matters: Small tweaks make big flavor wins. My grandkids swear by extra cheese—who can blame them? What's your go-to fix for casseroles?

### Your Questions, Answered

**Q: Can I make this gluten-free?** A: Yes! Use gluten-free taco seasoning and check broth labels. **Q: How far ahead can I prep it?** A: Assemble 1 day ahead—keep chilled until baking. **Q: Swap for ground beef?** A: Sure! Brown it first and drain excess grease. **Q: Can I halve the recipe?** A: Use an 8×8 dish and bake 5 minutes less. **Q: Skip the Rotel?** A: Swap in diced tomatoes and a chopped jalapeño.

## Let's Dish Together

This casserole is a weeknight hero in my house. I'd love to see your twist! **Tag @SavoryDiscovery on Pinterest** with your photos. Did you add extra veggies or spice? Tell me below. Happy cooking! —Elowen Thorn.

See also [Quick Brown Sugar Pineapple Ham Glaze](#)



**You need to try !**



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Author: Elowen Thorn



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## Spicy Mexican Chicken Rice Casserole | 16

Difficulty: **Beginner**



## Spicy Mexican Chicken Rice Casserole | 17

Prep time: **15 minutes**





## Spicy Mexican Chicken Rice Casserole | 18

Cook time: **50 minutes**



## Spicy Mexican Chicken Rice Casserole | 19

Rest time:



## Spicy Mexican Chicken Rice Casserole | 20

Total time: **1 hour 5 minutes**



## Spicy Mexican Chicken Rice Casserole | 21

Servings: **6 servings**



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Calories: **362 kcal**



Best Season: **Summer**

## **Description**

A flavorful and easy-to-make casserole with tender chicken, rice, black

beans, and zesty seasonings.

## Ingredients

- ☐ 2 cups chicken broth
- ☐ 1 pound chicken breast , cut into 1 inch pieces
- ☐ 1 cup long grain rice ,uncooked
- ☐ ½ yellow onion , chopped
- ☐ ½ red bell pepper , chopped
- ☐ 2 cloves garlic , minced
- ☐ 2 Tablespoons taco seasoning
- ☐ 1 can black beans , drained and rinsed
- ☐ 1 can Rotel (10 ounces)
- ☐ ½ cup salsa
- ☐ 1 cup shredded cheddar cheese
- ☐ salt and pepper to taste
- ☐ Cilantro and pico de gallo to garnish

## Instructions

1. Preheat oven to 400°F.
2. In a small bowl, heat 2 cups of chicken broth in microwave for 2 minutes, or until hot.
3. Add 1 pound chopped chicken, 1 cup rice, 1/2 chopped onion, 1/2 chopped red pepper, 2 cloves garlic, 2 Tablespoons taco seasoning, 1 can black beans, 1 can rotel, and 1/2 cup salsa into a 9×13 inch casserole dish. Mix. Cover with foil.
4. Cook 35 minutes. Remove from oven and stir. Top with cheese and cook another 15 minutes, uncovered, until the cheese is bubbly and browned.
5. Serve with cilantro and pico de gallo, if desired.

## Notes

Please leave a comment and rating after you make the recipe.

Keywords:Chicken, Rice, Casserole, Mexican, Spicy