

Creamy Chicken & Rice Casserole

Ingredients

- 1 ½ cups uncooked long-grain white rice
- 2 ½ cups chicken broth
- 1 cup milk
- 1 can (10.5 oz) cream of mushroom or cream of chicken soup
- 2 cups cooked chicken, shredded or diced
- 1 small onion, finely chopped
- 2 cloves garlic, minced
- 1 cup frozen peas and diced carrots
- 1 cup shredded cheddar cheese (optional)
- 1 ½ teaspoon salt
- ½ teaspoon black pepper
- 1 cup broccoli florets (optional)
- ½ cup sliced mushrooms (optional)

Topping

- 1 cup panko breadcrumbs
- 2 tablespoons melted butter
- 2 tablespoons chopped parsley (optional)

Instructions

1. Preheat the oven to 370°F and lightly grease a 9x13-inch baking dish.
2. In a large bowl, combine the uncooked rice, chicken broth, milk, cream soup, onion, garlic, salt, and black pepper and stir until evenly mixed.
3. Fold in the shredded chicken, peas and carrots, and optional broccoli or sliced mushrooms until everything is evenly distributed.
4. Pour the mixture into the prepared baking dish and spread it into an even layer so the rice cooks evenly.
5. In a small bowl, mix the panko breadcrumbs with melted butter.
6. Sprinkle the buttered breadcrumbs evenly over the top of the casserole.
7. Cover the dish tightly with foil and bake for 50–55 minutes, until the rice is tender and the casserole is hot and creamy.
8. Remove the foil and bake for another 5–10 minutes, until the breadcrumbs are lightly golden.
9. Let the casserole rest for about 5 minutes before serving so the sauce settles slightly.

Note & Storage

- Rotisserie chicken or leftover cooked chicken works well in this recipe.
- Long-grain white rice cooks most reliably and keeps the texture light and fluffy.
- Add broccoli or sliced mushrooms if you want a heartier vegetable mix.
- If the casserole looks slightly thick after baking, stir in a splash of warm chicken broth before serving.
- Store leftovers in an airtight container in the refrigerator for up to 3 days.
- Reheat in the microwave or in a covered dish in the oven at 325°F until warmed through.
- Add a small splash of milk or broth when reheating to bring back the creamy texture.