10 Best Chicken Casserole Recipes

A dependable one-dish chicken, broccoli and rice bake, plus ten easy flavor paths for your next casserole night.

PREP 20 MIN	COOK 60 MIN	SERVES 6	EASY



Base Recipe Ingredients

• 1 1/2 lb (680 g) boneless, skinless chicken breast, cut into 1-inch cubes

• 1 cup (190 g) long-grain white rice, rinsed and drained

• 2 1/2 cups (600 ml) low-sodium chicken broth

• 1 cup (240 ml) milk

• 2 cups (180 g) broccoli florets, bite-size

• 1 small yellow onion, finely diced

• 2 garlic cloves, minced

• 1 1/2 cups (170 g) shredded cheddar, divided

• 1 tbsp butter, softened, plus more for dish

• 1 tsp paprika; 3/4 tsp fine salt; 1/4 tsp black pepper

Method

1. Heat oven to 375°F (190°C). Butter a 9 x 13-inch baking dish. In the dish, stir together rinsed rice, broth, milk, onion, garlic, paprika, salt and pepper.

2. Nestle chicken cubes into the rice mixture and cover the dish tightly with foil. Bake 30 minutes.

3. Uncover carefully, stir the rice, then fold in broccoli. Re-cover and bake 20-25 minutes, until rice is tender and chicken reaches 165°F (74°C). If rice is still firm, add 2-3 tablespoons hot broth and continue baking covered.

4. Sprinkle cheddar over the casserole. Bake uncovered 5-8 minutes until melted. Rest 5 minutes before serving.

10 Chicken Casserole Ideas

Start with the base bake on page 1, then use one of these simple flavor swaps. Keep the rice and liquid amounts the same unless noted.

1. Broccoli Cheddar

Use the base recipe; add 1/2 cup extra cheddar.

2. Tex-Mex

Season with cumin and chili powder; fold in corn and black beans, then top with Monterey Jack.

3. Buffalo Ranch

Stir 1/3 cup buffalo sauce into the liquid and finish with cheddar and a light ranch drizzle.

4. Mushroom Swiss

Brown 8 oz sliced mushrooms with the onion; use Swiss in place of cheddar.

5. Chicken Parmesan

Add Italian seasoning; finish with mozzarella and a thin layer of marinara.

6. Spinach Artichoke

Replace broccoli with chopped spinach and drained artichoke hearts; finish with mozzarella.

7. Lemon Herb

Add lemon zest and thyme; swap cheddar for Parmesan and add peas instead of broccoli.

8. Enchilada

Use enchilada sauce for 1 cup of the broth; add black beans and top with cheddar.

9. Pot Pie

Fold in peas and carrots; top the baked casserole with crisp biscuit pieces for the last 10 minutes.

10. Wild Rice & Mushroom

Use a wild rice blend and follow its package liquid/time guidance; add mushrooms and thyme.

Bake Safely

The casserole is ready when the rice is tender and the thickest chicken pieces reach 165°F (74°C). Refrigerate leftovers within 2 hours; keep covered for 3-4 days. Reheat individual portions until steaming hot. For make-ahead prep, combine the rice, seasonings and liquid in the baking dish, cover and chill; add chicken just before baking and expect a few extra minutes in the oven.

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