Baked Chicken Casserole Recipes

PREP 20 MIN | COOK 30 MIN | ADDITIONAL 5 MIN | SERVES 4

This baked chicken casserole combines cooked rice and broccoli with a homemade cheese sauce. Draining broccoli keeps the filling creamy rather than watery.



INGREDIENTS

- 2 cups (280 g) cooked chicken breast, diced
- 2 cups (300 g) cooked rice
- 2 cups (180 g) broccoli florets
- 2 tbsp (28 g) butter
- 2 tbsp (16 g) flour
- 1 1/2 cups (360 ml) milk
- 1/2 cup (120 ml) chicken broth
- 1/2 tsp (3 g) salt
- 1/4 tsp black pepper
- 1/2 tsp (1.5 g) garlic powder
- 1 cup (115 g) vegetarian cheddar, grated

Ingredient note: Use safely stored cooked chicken and rice. Cheese should use vegetarian or microbial rennet.

METHOD

01 Heat oven to 375°F (190°C). Lightly grease a 2-quart (1.9 L) baking dish using a little of the measured butter.

02 Steam broccoli 3 minutes and drain well.

03 Melt remaining butter over medium heat, stir in flour for 1 minute, then gradually whisk in milk and broth.

04 Simmer 3–4 minutes until slightly thickened. Add salt, pepper, garlic powder and half the cheese.

05 Fold in cooked chicken, rice and broccoli. Transfer to the dish and top with remaining cheese.

06 Bake 25–30 minutes until several center spots reach 165°F (74°C). Rest 5 minutes.

DONENESS CHECK
Check the thickest chicken with a food thermometer, avoiding bone or the pan. It must reach at least 165°F (74°C). For filled pastries, croquettes, pies or stuffed chicken, check the center filling also reaches 165°F (74°C).

TIPS

- Use safely stored cooked chicken and rice. Cheese should use vegetarian or microbial rennet.
- Measure ingredients before starting and keep raw-poultry utensils separate from cooked food.
- Use the thermometer target in the instructions rather than relying only on color.

AVOID

- Skipping the recipe-specific preparation and thickness guidance.
- Crowding the pan or tray so food cooks unevenly.
- Judging doneness only by color or time instead of a thermometer.

VARIATIONS & SERVING

- Pea: replace broccoli with peas.
- Pasta: use cooked short pasta instead of rice.
- Herb: add dried thyme to the sauce.
- Serve with a crisp green salad.

STORAGE & REHEATING

Refrigerate promptly in shallow covered containers within 2 hours, or 1 hour above 90°F (32°C). Keep at 40°F (4°C) or below and use within 3–4 days, counting any earlier storage of cooked chicken used in the recipe.
FREEZING Freeze in airtight portions for up to 2 months for best quality. Thaw in the refrigerator.
Warm in a covered pan over medium-low heat with a splash of water or broth until the chicken reaches 165°F (74°C).

QUICK ANSWERS

Can I use uncooked rice? No; this recipe uses cooked rice and has insufficient liquid for raw rice.

Can I assemble ahead? Refrigerate promptly, bake from chilled and allow more time to reach 165°F (74°C).

Why is it watery? Wet vegetables can dilute the sauce.