Chicken Broccoli Alfredo Casserole

Short pasta, cooked chicken, and broccoli baked in homemade Alfredo sauce under melted cheese.

SERVES 6	PREP 20 min	COOK 25 min	REST 5 min



Ingredients

- 8 oz (225 g) short pasta
- 3 cups (450 g) cooked chicken, cubed
- 2 cups broccoli florets, lightly steamed
- 1 cup (100 g) shredded mozzarella made with microbial/vegetarian rennet
- 1/3 cup (35 g) vegetarian-rennet Parmesan-style cheese
- 1/2 tsp Italian seasoning
- 2 tbsp (28 g) unsalted butter for sauce
- 2 cloves garlic, minced for sauce
- 1 cup (240 ml) heavy cream for sauce
- 3/4 cup (70 g) finely grated vegetarian-rennet Parmesan-style hard cheese for sauce
- 1 tbsp olive oil
- 1/2 tsp kosher salt
- 1/4 tsp black pepper
- Salted water for boiling pasta

Method

1. Make the Alfredo sauce: melt the listed butter, cook garlic briefly, stir in cream, and gently simmer for 2 minutes. Remove from heat and stir in the listed hard cheese until smooth. Set aside. Heat oven to 375°F (190°C).

2. Cook pasta 2 minutes less than package directions and drain. Toss pasta, cooked chicken, broccoli, Alfredo sauce, and Italian seasoning in a greased baking dish.

3. Sprinkle with mozzarella and Parmesan-style cheese. Cover with foil and bake 15 minutes; uncover for 8 to 10 minutes until browned and bubbling and the center reaches 165°F (74°C).

4. Rest 5 minutes before serving. Use a clean instant-read thermometer to check the casserole center; return it to the oven if needed.

Doneness & safe handling

Cook chicken to at least **165°F (74°C)** at its thickest part. A casserole containing poultry should reach 165°F (74°C) in the center. Timing varies by appliance and cut; use a food thermometer. Keep raw poultry separate from cooked food and clean hands, tools, and surfaces after handling raw chicken.

Cook’s notes

Cook pasta just shy of al dente before baking. This recipe uses cooked chicken, so the casserole bake time is for heating through and browning. Keep sauce below a hard boil after adding cream or cheese.

Storage, freezing & reheating

Refrigerate: Refrigerate leftovers promptly in shallow, covered containers within 2 hours, or within 1 hour if ambient temperature is above 90°F (32°C). Keep at 40°F (4°C) or below and use cooked poultry leftovers within 3 to 4 days.

Freeze: Cool promptly, package airtight, and freeze at 0°F (-18°C) for best quality. Cream sauce and cooked pasta may change texture after thawing. Thaw in the refrigerator and stir while reheating.

Reheat: Reheat in a covered pan over low heat or in the microwave, stirring for even heating, until the center reaches 165°F (74°C). Add a splash of broth or water to loosen sauce. Do not reheat in a slow cooker.

Quick questions

• How do I check doneness? Check the center with a thermometer; it should reach 165°F (74°C).

• Why cook pasta short of al dente? It continues cooking in the oven.

Recipe references: Catz in the Kitchen - chicken and broccoli Alfredo casserole technique; Food Network Kitchen - chicken Alfredo casserole technique; USDA FSIS - safe temperatures and leftovers; FoodSafety.gov - cold storage.