Leftover Baked Chicken Recipes

A cozy chicken, broccoli and rice casserole turns leftover baked chicken into an easy one-dish dinner. The covered bake keeps the rice tender; a short uncovered finish makes a crisp cheesy top.



PREP	COOK	TOTAL	SERVES	LEVEL
15 min	45 min	70 min	6	Medium

INGREDIENTS

- 3 cups (420 g) cooked baked chicken, shredded
- 1½ cups (285 g) long-grain white rice, rinsed
- 3 cups (710 ml) low-sodium chicken broth
- 1 cup (240 ml) milk
- 2 tbsp (16 g) all-purpose flour
- 3 cups (270 g) small broccoli florets
- 1 small onion (150 g), finely diced
- 1 tsp garlic powder, ½ tsp dried thyme, ¾ tsp salt, black pepper
- 1½ cups (170 g) shredded cheddar, divided
- ½ cup (55 g) breadcrumbs tossed with 1 tbsp (14 g) melted butter

VARIATIONS Swap broccoli for peas and carrots; use Monterey Jack; add sliced mushrooms; or stir in ½ tsp smoked paprika.

DIRECTIONS

1. Heat oven to 375°F (190°C). Lightly grease a 9 × 13-inch baking dish.
2. Whisk broth, milk, flour, garlic powder, thyme, salt and pepper until smooth. Stir rice, broccoli, onion and cooked chicken together in the dish; pour the liquid over and mix.
3. Cover tightly with foil and bake 35–40 minutes, until the rice is tender and most liquid is absorbed. Check the center; reheat the cooked chicken mixture to 165°F (74°C).
4. Uncover. Sprinkle with 1 cup cheddar, then the breadcrumbs and remaining cheddar. Bake 8–10 minutes until bubbling and golden. Rest 5 minutes before serving.

FOOD SAFETY Use fully cooked chicken kept refrigerated; heat the casserole center to 165°F (74°C). **STORAGE** Refrigerate leftovers within 2 hours for 3–4 days; reheat to 165°F (74°C).