

Treasure Barrel

Best Ever Chicken and Rice Casserole Recipe

20 min Prep time	**1 h** Cook time	**1 h 20 min** Total time
8 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

For the Casserole

- [ ] 3 cups cooked and shredded chicken (rotisserie chicken works perfectly)
- [ ] 1 ½ cups uncooked long-grain white rice
- [ ] 1 (10.5 ounce) can condensed cream of chicken soup
- [ ] 1 cup milk
- [ ] 1 cup low-sodium chicken broth
- [ ] 1 small yellow onion, finely chopped
- [ ] 1 tbsp olive oil
- [ ] ½ teaspoon garlic powder
- [ ] ½ teaspoon black pepper
- [ ] ¼ teaspoon salt (or to taste)

For the Topping

- [ ] 1 cup crushed buttery crackers (like Ritz)
- [ ] 4 tablespoons unsalted butter, melted

Instructions

1. First, let's set a gentle mood in the kitchen. Preheat your oven to 375°F (190°C) and lightly grease a 9x13 inch baking dish. In a small skillet, warm the olive oil over medium heat. Add your finely chopped onion and sauté it gently for about 5-7 minutes, just until it becomes soft, translucent, and fragrant. You don't want it to brown, just to soften beautifully. This step coaxes out its sweetness and is a small detail that adds so much depth to the final dish. Once done, set it aside for a moment.

2. Now, find your largest mixing bowl. This is where we bring everything together. Pour in the cream of chicken soup, the milk, and the chicken broth. Add the garlic powder, salt, and pepper. Whisk it all together until it's completely smooth and creamy, like a savory, pale ribbon. Then, stir in the uncooked rice, the shredded chicken, and your beautifully softened onions. Fold everything together gently with a spatula until it's all evenly combined. The mixture will look quite thick and full of promise.

3. Carefully pour the mixture into your prepared baking dish and spread it into an even layer. This is an important step—cover the dish very tightly with aluminum foil. Crimp the edges to make sure you have a good seal, as this will trap the steam needed to cook the rice perfectly. Place the dish in your preheated oven and bake for 45 minutes. Don’t peek! Just let the oven do its quiet work, transforming those humble ingredients into something truly special and comforting, much like other one-pan dishes like a sausage breakfast casserole.

4 While the casserole is baking, you can prepare the topping. In a small bowl, combine the crushed buttery crackers with the melted butter and toss them gently with a fork until the crumbs are evenly moistened. After the 45 minutes are up, carefully remove the foil from the baking dish—watch out for the hot steam. Wow, it should be bubbly and smell incredible. Sprinkle the buttered cracker crumbs evenly over the top. Return the dish to the oven, uncovered, and bake for another 15-20 minutes, or until the topping is golden brown and the casserole is bubbling happily around the edges. Let it rest for 10 minutes before serving.

Nutrition per serving

450 kcal	30 g	35 g	20 g
Calories	Protein	Carbs	Fat

Tips & notes

- **On Chicken:** Using a store-bought rotisserie chicken is my favorite shortcut for this recipe. It saves so much time, and the chicken is already seasoned and moist. Just pull the meat from the bones and give it a rough shred with your fingers. You'll need about 3 to 4 cups of shredded chicken.
- **The Importance of Resting:** Please don't skip the 10-minute rest after baking! It seems like a small thing, but it allows the creamy sauce to settle and thicken up just enough. If you cut into it right away, it will be a bit soupy. Patience here is rewarded with the perfect, creamy consistency in every spoonful.
- **Dairy Variations:** If you want an even richer casserole, you can substitute half-and-half or even heavy cream for the milk. It makes it incredibly decadent. I've also found that adding about 4 ounces of softened cream cheese to the soup mixture before whisking gives it a wonderful, subtle tang and extra creaminess.