

Treasure Barrel

Chicken Enchilada Rice Casserole – Ready in 35 Minutes

15 min Prep time	**25 min** Cook time	**40 min** Total time
4 Servings	**Easy** Difficulty	**Mexican** Cuisine

Ingredients

Main Ingredients

- [ ] 1 lb chicken breast, diced
- [ ] 1 cup long grain rice, rinsed
- [ ] 2 cups shredded cheddar cheese
- [ ] 1 cup enchilada sauce
- [ ] 1/2 cup chicken broth
- [ ] 1 tsp cumin
- [ ] 1/2 tsp smoked paprika
- [ ] 1 tbsp olive oil

For the Sauce

- [ ] 1 cup enchilada sauce
- [ ] 1/4 cup chicken broth
- [ ] 1 tbsp honey
- [ ] 1 tbsp lime juice
- [ ] 1/2 tsp chili powder

Instructions

1. Preheat oven to 375°F (190°C). In a skillet, heat olive oil over medium heat and lightly brown the diced chicken, just until color changes.
2. Add cumin, smoked paprika, and a pinch of salt; stir in the rinsed rice and let it toast for a minute.
3. Mix the enchilada sauce, chicken broth, honey, lime juice, and chili powder; pour over the chicken-rice mixture, bring to a gentle simmer, then remove from heat.
4. Transfer everything to a baking dish, top with shredded cheese, and bake for 20-25 minutes until bubbly and golden.
5. Let it rest for 5 minutes, garnish with cilantro, and serve. For a related idea, try a green chili sauce side.

Nutrition per serving

420 kcal	32 g	42 g	14 g
Calories	Protein	Carbs	Fat

Tips & notes

- If you prefer extra heat, stir in a dash of hot sauce before baking.
- A creamy chicken casserole can be made by adding a splash of cream to the sauce.
- For a quick side, serve with a simple green salad.