

Treasure Barrel

Creamy Chicken and Rice Casserole for Easy Dinners

10 min Prep time	**55 min** Cook time	**1 h 5 min** Total time
6 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

For the Casserole

- ▢ 1 ½ cups uncooked long-grain white rice
- ▢ 1 ½ pounds boneless, skinless chicken breasts, cut into 1-inch cubes
- ▢ 1 (10.5 ounce) can condensed cream of chicken soup
- ▢ 1 ½ cups milk
- ▢ 1 teaspoon onion powder
- ▢ ½ teaspoon garlic powder
- ▢ ½ teaspoon black pepper
- ▢ ¼ teaspoon salt

For the Topping

- ▢ 1 cup shredded sharp cheddar cheese
- ▢ ½ cup panko breadcrumbs (or regular breadcrumbs)
- ▢ 2 tablespoons unsalted butter, melted

Instructions

1. First, let's set a calm mood in the kitchen. Gently preheat your oven to 375°F (190°C). Take out a 9x13 inch baking dish and give it a light coating of butter or non-stick spray. In a large, friendly bowl, combine the cream of chicken soup and the milk. Whisk them together slowly until they're smooth and look like a pale, creamy velvet. Then, sprinkle in the onion powder, garlic powder, salt, and pepper. Give it another gentle whisk until everything is incorporated. This is the heart of our casserole, the sauce that will hold everything together.

2. Now, into that lovely, creamy sauce, add your uncooked rice and the diced chicken. Use a spatula to fold everything together carefully. You want to make sure every grain of rice and every piece of chicken is coated in the mixture. It feels so satisfying, seeing it all come together. Pour this mixture into your prepared baking dish and gently spread it out into an even layer. It doesn't have to be perfect; just a gentle nudge here and there will do. It's a bit like making a moist banana bread batter, just savory instead of sweet!

3. Cover the baking dish very tightly with aluminum foil. This step is so important, as it traps the steam inside, which is what will cook the rice to tender perfection. Place the dish in your preheated oven and let it bake for 45 minutes. You can use this time to tidy up, set the table, or just relax with a cup of tea. While it's baking, you can prepare the topping. In a small bowl, toss the shredded cheddar cheese and panko breadcrumbs together, then drizzle the melted butter over top and mix until the breadcrumbs are lightly coated. This will give you that beautiful, crunchy, golden crust.

4 After 45 minutes, carefully remove the dish from the oven and take off the foil. Wow, be prepared for a steamy, fragrant cloud to greet you! Sprinkle the cheese and breadcrumb mixture evenly over the top of the casserole. Place the dish back into the oven, uncovered this time, and bake for another 10-15 minutes. You're looking for the top to be bubbly and a beautiful golden-brown color. Once it's done, let it rest on the counter for at least 5-10 minutes before serving. This allows the sauce to set up and become even creamier. It’s a perfect dish for those who love sweet treats because it’s a savory treat in itself.

Nutrition per serving

450 kcal	32 g	38 g	18 g
Calories	Protein	Carbs	Fat

Tips & notes

- Feel free to stir in about a cup of your favorite steamed vegetables, like broccoli or peas, along with the chicken and rice for a complete one-dish meal.
- For a richer flavor, you can substitute half-and-half or heavy cream for some of the milk, but honestly, whole milk makes it perfectly creamy and delicious.
- The panko breadcrumbs give an extra crispy texture that I just love, but regular breadcrumbs or even crushed crackers work just as well in a pinch.