



This is the dinner recipe my kids ask for the most. They really enjoy it.

Description

This tasty casserole is a comforting dish that is great for any evening. Full of taste and healthy ingredients, it's a dish that everyone will enjoy and find fulfilling.

List of ingredients:

Amount of Ingredients

1 pound of cooked shredded chicken
2 cups of chicken broth
2 cups of quick-cooking rice
One can of chicken soup (10.5 oz).
Onion soup in a can (10.5 oz).
Velveeta cheese, cut into cubes, 8 ounces.
Butter without salt, $\frac{1}{4}$ cup.
 $\frac{1}{4}$ cup of milk
 $\frac{1}{4}$ cup of heavy cream
Broccoli that has been frozen and then thawed, 1 bag (12-16 oz)
Panko breadcrumbs (if desired)

Steps:

Heat the oven before using. Heat your oven to 350°F (175°C) before using it. Put oil or butter on a baking dish that measures 9 by 13 inches.

Make the rice. Heat the chicken broth until it boils. Put quick-cooking rice in the pot, turn off the stove, and put a lid on it. Wait for 5 minutes. Fluff it up with a fork.

Make the cheese sauce: Heat butter in a pot. Include Velveeta cheese, milk, heavy cream, chicken soup, and onion soup. Mix until there are no lumps.

Mix the ingredients together. Mix rice, chicken, broccoli, and cheese sauce in a big bowl. Mix well by stirring.

Make the casserole. Put the mix into the baking dish that has been prepared.

You can add toppings if you want. Put Panko breadcrumbs on top.
Cook the casserole in the oven. Cook in the oven for 25-30 minutes, or until it is bubbling and has a golden brown color.
To help or assist. Let it cool down for a bit before serving.

Category

1. Grandma Recipes

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