

# Chicken-Broccoli-Rice Casserole

## Ingredients

Long-grain white rice . . . . .	2 cups	Garlic powder . . . . .	2 tsp
Chicken breasts . . . . .	2 lbs	Onion powder . . . . .	2 tsp
Mixed vegetables, frozen . . . . .	16 oz	Smoked paprika . . . . .	1 tsp
Mushrooms, sliced, canned . . . . .	4 oz	Hot paprika . . . . .	¼ tsp
Cream of chicken soup . . . . .	10 oz	Salt . . . . .	1 tsp
Sour cream . . . . .	½ cup	Black pepper . . . . .	½ tsp
Chicken broth . . . . .	¼ cup	Olive oil . . . . .	2 Tbsp
Cheddar cheese, shredded . . . . .	8 oz	French fried onions . . . . .	1½ cups
Parmesan cheese, grated . . . . .	½ cup		

## Directions

Preheat oven to  $375^{\circ}\text{F}$  — Grease a 9x13 inch baking dish — Cut raw **chicken** into small pieces — Drain **canned mushrooms**

1. Cook **rice**. Once done, fluff with a fork and set aside.
2. In a large skillet, heat **olive oil** over medium-high heat. Add cubed **chicken** and cook for *5–7 minutes*, stirring occasionally, until lightly browned but not fully cooked. Remove from heat.
3. In a large bowl, whisk together **cream of chicken soup**, **sour cream**, and **chicken broth**. Add **garlic powder**, **onion powder**, **dried thyme**, **salt**, and **black pepper**. Mix well.
4. Add the cooked **rice**, frozen **mixed vegetables** (no need to thaw), drained **canned mushrooms**, and partially cooked **chicken** to the bowl with the sauce. Gently fold everything together until well combined.
5. Transfer half of the mixture to the prepared baking dish. Sprinkle with 1 cup of **cheddar cheese**.
6. Add the remaining mixture on top and sprinkle with the remaining **cheddar cheese** and **Parmesan cheese**.
7. Top with **French fried onions**.
8. Cover the dish with aluminum foil and bake for *30 minutes*.
9. Remove foil and bake for an additional *10–15 minutes*, until the casserole is bubbly, the cheese is melted, and the French fried onions are golden brown.
10. Remove from oven and let stand for *5–10 minutes* before serving.