

# Chicken Broccoli Rice Casserole

## Ingredients

Rotisserie chicken . . . . .	1	Diced green chiles . . . . .	4 oz. can
Long-grain white rice . . . . .	2 cups	Dried thyme . . . . .	1 tsp.
Chicken broth . . . . .	4 cups	Paprika . . . . .	1 tsp.
Broccoli . . . . .	1 head	MSG . . . . .	¼ tsp.
Sharp cheddar . . . . .	8 oz.	Garlic powder . . . . .	½ tsp.
Cream cheese, softened . . . . .	6 oz.	Onion powder . . . . .	½ tsp.
Onion, medium . . . . .	1	Ground nutmeg . . . . .	¼ tsp.
Garlic cloves . . . . .	6-8	Salt . . . . .	1 tsp.
Butter . . . . .	4½ Tbsp.	Black pepper . . . . .	½ tsp.
Flour . . . . .	¼ cup	Red pepper, crushed . . . . .	½ tsp.
Milk . . . . .	2 cups		
Mushrooms . . . . .	8 oz.		

## Directions

Preheat oven to 375°F — Soften **cream cheese** at room temperature — Grease a 9x13 inch baking dish with ½ Tbsp. butter — Debone bird by hand and dice meat — Shred **cheddar** — Dice **onion** — Mince **garlic** — Cut **broccoli** into florets — Drain **mushrooms** if canned

1. Cook **rice** al-dente using 2 cups **chicken broth** instead of water. Stop your rice cooker 10 minutes early.
2. While rice cooks, bring a pot of salted water to boil. Blanch **broccoli florets** for 2 minutes, then immediately strain in a metal colander rinsing with cold water. Drain well.
3. In a large saucepan, melt remaining **butter** over medium heat. Add diced **onion** and cook until translucent, about 5 minutes. Add minced **garlic** and **mushrooms**, cooking for another 5 minutes.
4. Sprinkle **flour** over the butter mixture and cook, stirring constantly, for 2 minutes.
5. Gradually whisk in **milk** and 2 cups **chicken broth**. Add **cream cheese** and stir until melted. Add **thyme**, **paprika**, **MSG**, **garlic powder**, **onion powder**, **nutmeg**, **salt**, **black pepper**, and **red pepper**. Simmer, stirring frequently, until sauce thickens, about 5 minutes.
6. In a large bowl, combine cooked **rice**, blanched **broccoli**, diced **chicken**, **green chiles**, and sauce. Mix well.
7. Transfer mixture to prepared baking dish. Top with shredded **cheddar**.
8. Bake for 30 minutes until bubbly and cheese is melted.
9. Let stand for 5-10 minutes before serving.

### Equipment Required

- Large saucepan for sauce
- Large mixing bowl (6+ quart)
- Box grater
- Colander
- Whisk

### Mise en Place

- Soften **cream cheese** for *1 hour* before starting
- Debone chicken while cold for easier handling
- Have all measured ingredients grouped by cooking stage

### Ingredient Tips

- Pre-shredded cheese won't melt as smoothly as freshly grated
- Full-fat dairy prevents sauce from breaking
- Choose plain canned **mushrooms**, not seasoned varieties

### Preparation Tips

- Cook **rice** slightly al dente - it will continue cooking in casserole
- Whisk continuously when adding liquids to prevent lumps
- If sauce seems too thick, thin with warm **broth**

### Make Ahead & Storage

- Can assemble *24 hours* ahead
- Add ¼ cup extra **broth** if refrigerated before baking
- Freezes well for up to *3 months*
- Thaw frozen casserole overnight in refrigerator
- Reheat covered at *350°F* until hot throughout, about *20 minutes*

### Serving Suggestions

- Try crushed crackers on top for crunch