

Chicken, Broccoli, and Cheddar Casserole



Super comfort food, but kinda healthy because it has broccoli in it, right? My grandmother passed this chicken and Cheddar recipe down and it is a family favorite. After the first time I made it, I went on a casserole kick and made it twice a week for 3 months straight! I typically serve this over rice, but it is just as great by itself. Last time I didn't make rice, but served it with bread.

By jamanleyx

Prep: 20 mins

Cook: 30 mins

Total: 50 mins

Servings: 8

Yield: 1 2-quart casserole



Ingredients

3 cups cooked shredded chicken

2 cups cooked chopped broccoli

2 (10.5 ounce) cans condensed cream of chicken soup

½ cup sour cream

1 pinch ground black pepper to taste

2 ½ cups shredded Cheddar cheese

1 ½ cups bread crumbs

¼ cup salted butter, melted

Directions

Step 1

Preheat the oven to 375 degrees F (190 degrees C).

Step 2

Combine chicken, broccoli, condensed soup, sour cream, and pepper in a bowl. Mix in 1 cup Cheddar cheese. Pour into a 2-quart casserole dish and top with remaining Cheddar cheese.

Step 3

Combine bread crumbs and butter in a bowl. Sprinkle over casserole.

Step 4

Bake in the preheated oven until bubbly and cheese is melted, 30 to 35 minutes.

Nutrition Facts

Per Serving: 474 calories; protein 28.6g; carbohydrates 22.3g; fat 29.8g; cholesterol 104mg; sodium 944.2mg.