

Broccoli Cheddar Chicken and Rice Casserole

From the Kitchen of [*Deep South Dish*](#)

Ingredients

- 2 cups cooked rice
- 3 cups fresh, raw chopped broccoli, blanched or frozen, thawed
- 1 cup sour cream
- 1/2 cup mayonnaise
- 1 tablespoon fresh lemon juice, optional
- 1 (10.5 ounce) can condensed cream of celery soup, (like Campbell's)
- 1 cup grated Cheddar cheese
- 1/4 teaspoon garlic salt
- 1/4 teaspoon freshly cracked black pepper, or to taste
- 1/4 teaspoon Creole or Cajun seasoning, or to taste, optional
- 4 cups shredded seasoned cooked chicken

For the Topping:

- 1/2 cup crumbled saltine or buttery crackers, potato chips or breadcrumbs.
- 2 tablespoon butter
- 1/2 cup shredded cheese

Instructions

1. Preheat the oven to 350 degrees F. Butter or spray a 9 x 13 inch baking pan with non-stick cooking spray.
2. Whisk together the sour cream, mayonnaise, lemon juice and cream of celery soup.
3. Add the garlic salt, pepper and Creole or Cajun seasoning; mix.
4. To layer, see variation below. Otherwise, add the rice, broccoli, cheese and the chicken to the sour cream mixture.
5. Mix well and turn out into the prepared casserole dish. Spread out in dish but do not pack.
6. Bake uncovered, at 350 degrees F, in the upper section of the oven for 30 minutes.
7. Combine the topping ingredients and set aside.
8. Remove casserole from oven and add the crumb topping returning to the oven for about another 10 minutes or until casserole is bubbly and crumbs are lightly browned. Check the center to make sure it is cooked through.
9. Let sit for a few minutes to settle before serving. Can freeze.

Notes

If you skip the Creole or Cajun seasoning, increase salt to 1/2 teaspoon, taste and adjust dish as needed. Omit the chicken to make it a simple Broccoli and Rice Casserole or omit the rice for a simple Cheesy Chicken and Broccoli dish. May substitute thawed and drained frozen broccoli for the

fresh, no need to blanch.

Variation: To layer, spread the rice in the bottom of the pan and top evenly with the broccoli; set aside. In a separate bowl, whisk together the sour cream, mayonnaise and cream of celery soup. Add the garlic salt, pepper, Cajun seasoning; mix. Add one cup of the cheese and the chicken. Spread mixture over the top of the broccoli layer and smooth out. When layering bake casserole on the center rack of the oven.

Source: <http://www.deepsouthdish.com> Images and Full Post Content including Recipe ©Deep South Dish. Pinning and sharing links is welcomed and encouraged, but please do not repost or republish elsewhere such as other blogs, websites, or forums without explicit prior permission. All rights reserved.