



Chicken Broccoli and Cheddar Casserole

Jacob · 28/09/2024



Prep Time

50 mins

Difficult

Medium

Servings

8

Description

Tender chicken broccoli and cheese in a casserole equals super comfort food but you dont mind because it has broccoli right My grandmother passed this recipe down and its a family favorite ever since I typically serve this over rice but it is just as good by itself

Ingredients

- - 3 cups cooked shredded chicken - 2 cups cooked chopped broccoli - 2 (10.5 ounce) cans condensed cream of chicken soup - 1/2 cup sour cream - 1 pinch ground black pepper to taste - 2 1/2 cups shredded Cheddar cheese - 1 1/2 cups bread crumbs - 1/4 cup salted butter
- melted

Instructions

1. Preheat the oven to 375 degrees F (190 degrees C). Combine chicken
2. broccoli
3. condensed soup
4. sour cream
5. and pepper in a bowl. Mix in 1 cup Cheddar cheese. Pour into a 2-quart casserole dish and top with remaining Cheddar cheese. Combine bread crumbs and butter in a bowl. Sprinkle over casserole. Bake in the preheated oven until bubbly and cheese is melted
6. 30 to 35 minutes. More About This Recipe: This chicken broccoli casserole recipe is the perfect no-fuss
7. weeknight dinner for everyone at your table. Chicken Broccoli Casserole Ingredients These are the ingredients you'll need to make this crowd-pleasing chicken broccoli casserole recipe: Chicken: Start with three cups of cooked chicken (this is a great opportunity to use up leftover rotisserie chicken). Broccoli: Of course
8. you'll need cooked broccoli! Soup: You'll need two cans of condensed cream of chicken soup. Sour cream: Sour cream lends richness
9. creaminess
10. and subtle tanginess. Pepper: This chicken
11. broccoli
12. and cheese casserole is seasoned with a pinch of black pepper. Cheese: Shredded Cheddar cheese takes the creaminess up a notch. Buttery and bread crumbs: The crunchy topping is a simple mixture of butter and bread crumbs. How to Make Chicken Broccoli Casserole You'll find the full
13. step-by-step recipe above — but here's a brief overview of what you can expect when you make chicken
14. broccoli
15. and cheese casserole: Combine the chicken
16. broccoli
17. soup
18. sour cream
19. pepper
20. and half of the cheese in a prepared baking pan. Mix the butter and bread crumbs. Sprinkle over the casserole. Bake until the cheese is bubbly and melted. How to Store Chicken Broccoli Casserole Store your leftover chicken broccoli casserole in an airtight container in the fridge for three to four days. Reheat in the microwave or oven until heated through. Can You Freeze Chicken Broccoli Casserole? Yes! You can freeze chicken
21. broccoli
22. and cheese casserole for up to three months. Transfer it in individually sized portions (if you don't plan to thaw it all at once) to freezer-safe storage containers or zip-top freezer bags. Wrap with a layer of foil for extra protection against freezer burn. Thaw in the refrigerator overnight. Allrecipes Community Tips and Praise "This is really
23. really good
24. " according to Lori Finnila. "I used homemade bread crumbs and homemade cream of chicken soup that I think added to this wonderful recipe." "We loved it
25. " says Starr LaPradd. "I didn't have bread crumbs
26. so I crushed up Ritz Crackers instead. Also used canned chunk white chicken because I had it on hand. Will be making this again!!" Editorial contributions by Corey Williams