



Breeze Chicken Broccoli and Rice Casserole

Jacob · 29/09/2024



Prep Time

5 mins

Difficult

Medium

Servings

40 mins

Description

Chicken broccoli and rice in a creamy Cheddar sauce made with almond milk

Ingredients

- - 2 tablespoons butter - 1 ¼ cups Almond Breeze Unsweetened Original almondmilk - 1 cup low-sodium chicken broth - 1 cup long-grain white rice - 1 teaspoon dried thyme - 1 teaspoon garlic salt - 1 pound boneless
- skinless chicken breasts
- cut into 1/2-inch cubes - 1 cup chopped onion - 2 cups chopped fresh broccoli - 1 ½ cups shredded sharp Cheddar cheese - freshly ground pepper to taste

Instructions

1. Bring butter
2. 3/4 cup Almond Breeze almondmilk
3. broth
4. rice
5. and seasonings to a simmer in a large saucepan. Top with chicken and onion. Cover and cook over low heat for 20 minutes. Remove from heat and quickly add broccoli to pot. Cover and let stand for 5 minutes. Stir in remaining Almond Breeze almondmilk
6. then gently stir in cheese. Cook over low heat just until cheese is melted
7. being careful not to overcook. Season with pepper. Cook's Notes: Feel free to use buttery spread in place of the butter and chicken stock instead of broth. Save time by using thawed
8. frozen chopped broccoli. Instant Pot(R) Method: Coat the bottom of the pot with butter. Place Breeze
9. stock or broth
10. seasonings
11. and rice in the pot
12. making sure the rice is completely covered with liquid. Top with chicken and onion. Lock lid and select Pressure Cook; set to 5 minutes. When cooking is done
13. let stand for 5 minutes then carefully open vent. Stir in broccoli; cover and let stand for 5 minutes. Add cheese
14. stirring just until melted. Slow Cooker Method: Coat the bottom of a slow cooker with butter. Place 3/4 cup Breeze
15. 3/4 cup stock or broth
16. seasonings
17. and rice in the cooker
18. making sure the rice is completely covered with liquid. Top with chicken and onion. Cover and cook on Low for 8 hours or on High for 4 hours. When cooking is done
19. stir in broccoli; cover and let stand for 5 minutes. Add cheese
20. stirring just until melted.