

Chicken Broccoli Rice Casserole

From spendwithpennies.com

Ingredients

1 onion diced
1 tablespoon butter
2 cloves garlic minced
2 ounces cream cheese softened
½ teaspoon each dried oregano and basil
1 ¾ cups chicken broth
1 ¼ cups instant rice
4 cups broccoli chopped into small pieces
2 cups cooked chicken
1 cup cheddar cheese shredded
⅓ cup sour cream
2 tablespoons parmesan cheese grated
½ teaspoon salt or to taste
¼ teaspoon black pepper or to taste

Topping

1 cup cheddar cheese shredded
2 tablespoons bread crumbs (optional)

Instructions

1. Preheat the oven to 375°F.
2. In a dutch oven or large oven safe pot, cook onion in butter over medium heat until tender, about 4 minutes. Add garlic and cook just until fragrant.
3. Stir in cream cheese and herbs. Cook until creamy. Add chicken broth, rice and broccoli.
4. Bring to a boil, turn off heat and cover. Let sit undisturbed for 5 minutes.
5. Once the rice has rested and is tender, stir in chicken, sour cream, and cheeses.
6. Top casserole with cheese and breadcrumbs (if using).
7. Bake uncovered for 20 minutes or until heated through and the cheese is lightly browned.