

One-Dish Garlic Butter Chicken and Rice

When comfort and convenience meet, you get this One-Dish Garlic Butter Chicken and Rice. It's rich, creamy, and full of the cozy, homemade flavor every family craves. Tender pieces of shredded chicken blend with buttery garlic and fluffy rice, all baked under a blanket of melted mozzarella cheese. The result is pure comfort food, ready in under an hour and perfect for weeknights.

Why You'll Love This Recipe

Everything happens in one pan, which means less cleanup and more flavor. The garlic butter base infuses every bite with savory warmth, while the cheese adds an irresistible gooey finish. This dish takes simple ingredients and transforms them into something that feels both hearty and elegant.

The Perfect Family Comfort Meal

It's not just quick—it's comforting. Whether you're cooking for kids, guests, or just craving something satisfying, this chicken and rice bake hits all the right notes. It's creamy, golden, and filled with textures that make every forkful delicious.

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- Author: [Aaron recipes](#)
- Total Time: [40 minutes](#)
- Yield: [4 servings](#)

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Description

This One-Dish Garlic Butter Chicken and Rice combines tender chicken, garlic butter, and melted cheese in a creamy, comforting bake that's perfect for busy weeknights.

Ingredients

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- ☐ Cooked White Rice – 2 cups
 - ☐ Shredded Cooked Chicken – 2 cups
 - ☐ Butter – 3 tbsp
 - ☐ Garlic (minced) – 3 cloves
 - ☐ Cream of Chicken Soup – 1 can (10.5 oz)
 - ☐ Chicken Broth – ½ cup
 - ☐ Shredded Mozzarella Cheese – 1 cup (divided)
 - ☐ Dried Parsley – ½ tsp
 - ☐ Salt and Pepper – To taste
 - ☐ Cook Mode Prevent your screen from going dark
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Instructions

1. Preheat oven to 375°F (190°C) and grease a 9×13-inch baking dish.
2. Melt butter in a skillet, add garlic, and sauté for 1 minute.
3. In a large bowl, mix cooked rice, chicken, garlic butter, soup, and broth until smooth.
4. Stir in half of the mozzarella cheese, parsley, salt, and pepper.
5. Spread mixture evenly in dish and top with remaining cheese.
6. Bake uncovered for 20–25 minutes until bubbly and golden.
7. Let rest 5 minutes, garnish with parsley, and serve warm.

Notes

Add mushrooms, peas, or spinach for extra flavor.

Use a mix of mozzarella and cheddar for a bolder taste.

Make ahead and refrigerate overnight before baking.

Add cream cheese for extra creaminess.

- Prep Time: 15 minutes
- Cook Time: 25 minutes
- Category: Dinner, Main Course
- Method: Baking
- Cuisine: American

Nutrition

- **Serving Size:** 1 portion (about 300g)
- **Calories:** 430
- **Sugar:** 2
- **Sodium:** 600
- **Fat:** 18
- **Saturated Fat:** 10
- **Unsaturated Fat:** 8
- **Trans Fat:** 0
- **Carbohydrates:** 30
- **Fiber:** 2
- **Protein:** 30
- **Cholesterol:** 40

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Preparing Your Ingredients

Gathering the Essentials

Start by gathering everything you'll need: cooked rice, shredded chicken, butter, garlic, cream of chicken soup, chicken broth, mozzarella cheese, parsley, salt, and pepper. These ingredients come together to make the creamiest, most flavorful base imaginable.

Prepping for Success

Preheat your oven to 375°F (190°C) and lightly grease a 9×13-inch baking dish. Having everything prepped and within reach will make the process seamless. Use pre-cooked chicken for speed, or shred rotisserie chicken to save time without sacrificing flavor.

Building the Garlic Butter Base

Sautéing the Garlic

In a medium skillet, melt butter over medium heat. Add minced garlic and sauté for about one minute, just until fragrant and lightly golden. This quick step enhances the dish with deep flavor.

The garlic butter will later coat the rice and chicken, giving the casserole its signature richness.

Blending the Base

Once your garlic butter is ready, remove it from heat and set it aside. This aromatic mixture will mix with the rice and chicken, making sure every bite bursts with buttery, garlicky goodness. Garlic is the heart of this dish—it's what sets it apart from ordinary casseroles.

Mixing the Creamy Components

Combining Everything Together

In a large bowl, combine cooked white rice, shredded chicken, the sautéed garlic butter, cream of chicken soup, and chicken broth. Stir until well combined. The mixture should be creamy but not runny—the rice should soak up the sauce without clumping.

Adding Cheese and Seasoning

Mix in half of the shredded mozzarella, along with dried parsley, salt, and black pepper. The cheese melts inside the casserole, giving it that signature smooth texture. The herbs and seasonings balance the richness, ensuring the flavor stays bright and satisfying.

Baking the Casserole

Layering for Perfection

Pour the mixture into your prepared baking dish and spread it evenly with a spatula. Sprinkle the remaining mozzarella cheese over the top. This layer creates a gooey, golden crust that seals in moisture and flavor.

Baking and Timing

Place the dish in the oven and bake uncovered for 20–25 minutes. You'll know it's done when the top turns bubbly and lightly browned. The smell of garlic butter and toasted cheese will fill your kitchen—it's hard to resist pulling it out early, but patience pays off for that perfect texture.

Serving and Garnishing

Let It Rest and Serve

Once baked, remove the dish and let it rest for 5 minutes before serving. This helps the creamy sauce thicken slightly and allows the cheese to firm up just enough to scoop perfectly. Garnish with extra parsley for color and freshness.

Pairing Suggestions

This one-dish meal pairs wonderfully with steamed vegetables or a crisp salad for balance. Garlic bread also makes a fantastic side for soaking up the sauce. If you love cozy meals like this, you'll

also enjoy [Pioneer Woman's Chicken and Rice Bake](#)—a creamy classic that's equally comforting and crowd-pleasing.

Flavor Variations

Add a Personal Touch

This recipe is endlessly customizable. Add cooked mushrooms, peas, or broccoli for color and texture. Swap mozzarella for cheddar or Monterey Jack for a different flavor profile. You can even stir in a few spoonfuls of cream cheese for an extra-rich sauce.

Experiment with Herbs and Spices

A pinch of paprika or thyme adds a new layer of flavor. For a little heat, sprinkle chili flakes over the cheese before baking. You can also mix in garlic powder or onion powder if you're looking for a deeper savory note.

Storage and Reheating

Storing Leftovers

Allow the casserole to cool completely before transferring it to an airtight container. It keeps well in the refrigerator for up to 4 days. For longer storage, freeze individual portions in freezer-safe containers for up to 2 months.

Reheating Tips

Reheat in the oven at 350°F (175°C) for about 15–20 minutes, covered with foil to prevent drying. If microwaving, add a tablespoon of broth or milk before heating. This will bring the sauce back to its creamy consistency and keep the rice moist.

Frequently Asked Questions

Can I use brown rice instead of white rice?

Yes! Brown rice works just as well, but make sure it's pre-cooked and slightly al dente before mixing. It adds a nuttier flavor and extra fiber.

Can I make this recipe ahead of time?

Definitely. Assemble the casserole a day in advance, cover, and refrigerate. When you're ready to bake, add an extra 5 minutes to the cook time.

Can I use a different soup base?

Of course. Cream of mushroom soup adds a deeper flavor, while cream of celery brings a lighter, herby taste. Both work beautifully with garlic butter and cheese.

Conclusion

This One-Dish Garlic Butter Chicken and Rice casserole is the definition of easy comfort. Every bite is creamy, cheesy, and bursting with buttery garlic flavor. It's the perfect dish to feed a crowd,

comfort your family, or enjoy leftovers that taste just as good the next day. With minimal prep and maximum flavor, it's proof that one dish can truly do it all. Whether for busy nights or relaxed weekends, this recipe is sure to become a household favorite.

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