

# Oven-Baked Chicken and Rice

Nothing beats the comfort of a warm, oven-baked chicken and rice dish straight from the oven. It's creamy, hearty, and full of familiar flavors that make every bite feel like home. This recipe delivers that classic combination of juicy chicken, fluffy rice, and savory sauce in one effortless bake.

## Why You'll Love This Recipe

This dish is perfect when you need something simple, comforting, and satisfying. Everything cooks together in one dish, meaning fewer steps and less cleanup. It's the kind of meal that brings the family to the table fast, with smiles all around.

## A Perfect Weeknight Option

The preparation is quick, and the ingredients are easy to find. Even better, the oven does all the work while you relax. The result is tender chicken resting on a bed of flavorful rice, infused with creamy goodness that makes you crave seconds every time.

## Preparing Your Kitchen Setup

### Tools You'll Need

Before starting, gather a 9×13-inch casserole dish, measuring cups, spoons, a whisk, and a mixing bowl. Aluminum foil is essential for keeping the moisture inside while baking. Butter or cooking spray will prevent sticking and make cleanup easy. Preparation ensures that every step flows smoothly.

### Preheating and Readyng the Dish

Preheat your oven to 350°F (175°C). Lightly grease the dish with butter or a light spray. Getting your oven and tools ready beforehand sets you up for a stress-free cooking experience and guarantees consistent results in both texture and taste.

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- Author: [Aaron recipes](#)
- Total Time: [1 hour 10 minutes](#)
- Yield: [6 servings](#)

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## Description

A creamy oven-baked chicken and rice casserole featuring tender chicken breasts, fluffy rice, and melted cheddar cheese in a rich, savory sauce.

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## Ingredients

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- ☐ Boneless Skinless Chicken Breasts – 3–4 pieces (thick-cut)
  - ☐ White Rice – 1 ½ cups (uncooked)
  - ☐ Cream of Mushroom Soup – 1 ½ cans (about 15 oz total)
  - ☐ Water – ¾ cup
  - ☐ Milk – 2 ½ cups
  - ☐ Shredded Cheddar Cheese – 2 cups
  - ☐ Onion Soup Mix – 1 packet
  - ☐ Paprika – ? teaspoon
  - ☐ Parsley – 1 teaspoon (chopped)
  - ☐ Salt and Black Pepper – To taste
  - ☐ Optional Add-Ons: Peas, mushrooms, broccoli, garlic powder, Parmesan cheese
  - ☐ Cook Mode Prevent your screen from going dark
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## Instructions

1. Preheat oven to 350°F (175°C) and lightly grease a 9×13-inch dish.
2. Whisk soup, milk, water, and onion soup mix until smooth.
3. Spread uncooked rice evenly in dish.
4. Pour creamy mixture over rice.

5. Place chicken on top, season with paprika, salt, and pepper.
6. Cover tightly with foil and bake 45 minutes.
7. Remove foil, sprinkle cheddar, and bake uncovered 15 minutes.
8. Let rest 10 minutes, garnish with parsley, and serve warm.

## Notes

Add vegetables like broccoli, peas, or mushrooms for extra flavor.

Top with breadcrumbs for crunch.

Use cream of chicken soup instead of mushroom for a milder variation.

For a cheesy twist, mix in mozzarella with cheddar.

- Prep Time: 10 minutes
- Cook Time: 60 minutes
- Category: Dinner, Main Course
- Method: Baking
- Cuisine: American

## Nutrition

- **Serving Size:** 1 portion (about 350g)
- **Calories:** 520
- **Sugar:** 4
- **Sodium:** 680
- **Fat:** 22
- **Saturated Fat:** 9
- **Unsaturated Fat:** 11
- **Trans Fat:** 0
- **Carbohydrates:** 34
- **Fiber:** 1.5
- **Protein:** 42
- **Cholesterol:** 120

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## Mixing the Creamy Base

## **Blending the Sauce**

In a large bowl, whisk together cream of mushroom soup, milk, water, and onion soup mix. Whisk until the mixture is silky smooth. This base gives your casserole its signature creamy texture and rich flavor that ties the rice and chicken together beautifully.

## **Flavor Boosting Tips**

For a deeper flavor, sprinkle in garlic powder or add a touch of Parmesan cheese. These simple tweaks make the sauce more aromatic and balanced. Adjust salt and pepper to taste so that the sauce complements the chicken and rice rather than overpowering them.

## **Building the Layers of Comfort**

### **The Rice Base**

Spread uncooked white rice evenly in the bottom of the casserole dish. This creates a sturdy foundation that absorbs the creamy sauce as it cooks. Slowly pour the sauce mixture over the rice, coating every grain and ensuring even moisture throughout the dish.

### **Placing the Chicken**

Place boneless, skinless chicken breasts on top of the rice. Gently press them into the mixture so they are partly submerged. This ensures the chicken cooks through while remaining juicy. Sprinkle paprika and parsley evenly for color and subtle flavor depth.

## **Baking the Dish to Perfection**

### **The Covered Bake**

Cover the casserole tightly with aluminum foil. Bake for 45 minutes to allow the rice to absorb the sauce and the chicken to steam gently. The foil traps heat and moisture, producing tender chicken and soft, flavorful rice in every layer.

### **The Cheesy Finish**

After 45 minutes, remove the foil and check the rice's tenderness. Sprinkle shredded cheddar cheese over the top. Return the dish to the oven, uncovered, for another 15 minutes. Watch as the cheese melts into a bubbling golden layer that seals in all the creamy goodness.

## **Serving Your Oven-Baked Chicken and Rice**

### **The Resting Stage**

Let the casserole rest for 10 minutes after baking. Resting helps the sauce thicken slightly and the flavors to meld. Sprinkle chopped parsley on top before serving to add color and freshness. Each serving should have a bit of everything—creamy rice, juicy chicken, and cheesy topping.

## Best Side Dishes

Pair this dish with steamed broccoli, green beans, or roasted carrots for a balanced meal. Garlic bread or dinner rolls complement the creamy base perfectly. If you love easy, flavorful comfort food, check out this [Baked Melt In Your Mouth Chicken](#) for another family-style favorite that's sure to please.

## Adding Your Own Twist

### Fun Flavor Variations

This dish is versatile, allowing you to personalize it easily. Add mushrooms, peas, or chopped broccoli for extra texture. A few crushed crackers or breadcrumbs on top before baking add crunch. You can even swap cheddar for mozzarella if you prefer a milder, meltier finish.

### Adjusting to Taste

If you like a thicker sauce, reduce the water slightly. For a lighter texture, use half the cheese or mix in a little sour cream. Want it spicy? A pinch of cayenne pepper or crushed red pepper flakes brings gentle heat. Customizing keeps this recipe exciting every time you make it.

## Storage and Reheating Tips

### Storing Leftovers

Once cooled, store leftovers in an airtight container in the refrigerator for up to four days. For long-term storage, freeze in single-serving portions for up to two months. This recipe reheats beautifully, keeping the flavors intact even days later.

### How to Reheat

When reheating, cover the casserole and bake at 350°F for 15–20 minutes until hot. This keeps the rice soft and prevents dryness. In the microwave, add a small splash of milk before reheating and stir halfway through for even warming.

## Frequently Asked Questions

### Can I use brown rice instead of white rice?

Yes, but you'll need to increase both the liquid and cooking time, as brown rice takes longer to soften completely.

### Can I make this ahead of time?

Definitely. Assemble the casserole a day in advance, cover it well, and refrigerate. Bake it fresh the next day for best texture and flavor.

### Can I swap the cream of mushroom soup?

Absolutely. You can use cream of chicken or even cream of celery for a different flavor profile while keeping the same creamy consistency.

## Conclusion

This oven-baked chicken and rice casserole is a dish that defines comfort food. It's creamy, cheesy, and packed with flavor while still being incredibly easy to make. Every bite delivers tender chicken and perfectly cooked rice coated in a rich, savory sauce. Whether for a weekday dinner or a cozy Sunday gathering, it's a reliable favorite you'll return to again and again. Adjust it to your taste, pair it with your favorite sides, and enjoy a meal that's as satisfying as it is simple.

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