

# Chicken and Broccoli Casserole

This Chicken and Broccoli Casserole is a creamy, cheesy, and delicious weeknight dinner option that can be made in minutes. It's so easy and comforting and a complete meal when paired with rice or noodles.

Prep Time	Cook Time	Total Time
20 mins	25 mins	45 mins



4.85 from 38 votes

Course: Main Course Cuisine: American

Keyword: chicken and broccoli casserole Servings: 6

Calories: 294kcal Author: LaKita Anderson

## Equipment

- 1 Rectangle 9x13-inch baking dish

## Ingredients

- 1 pound boneless skinless chicken breast
- ½ teaspoon garlic powder
- ¼ teaspoon salt
- ¼ teaspoon ground black pepper
- 12 ounces frozen broccoli
- 1 can (10.5 ounces) cream of chicken soup
- 3 tablespoons mayonnaise
- 1 cup cheddar cheese, shredded

## Instructions

1. Begin the recipe by preparing the 1 pound of boneless skinless chicken breast first. Season the raw chicken with ½ teaspoon garlic powder, ¼ teaspoon salt, and ¼ teaspoon ground black pepper. Cook the chicken (using oil as needed) in a large skillet over medium-high heat until fully cooked. Allow it to cool before cutting it into small pieces. Set aside.
2. In a small saucepan over medium-low heat, add the 12 ounces of frozen broccoli and allow it to cook until no longer frozen, about 5 minutes. You may also use the microwave for faster results if you prefer.
3. Preheat the oven to 350 degrees F. In a medium-sized bowl, stir together the 1 can (10.5 ounces) of cream of chicken soup and 3 tablespoons of mayonnaise until combined.
4. Add the prepared chicken to the soup mixture and stir to combine. Grab a 9x13-inch rectangle baking dish and lightly spray with cooking spray before spreading the chicken mixture at the bottom in an even layer.
5. Top the chicken mixture with the prepared broccoli and spread in an even layer.
6. Add the 1 cup of shredded cheddar cheese on top in an even layer and place into the oven to bake for about 20 to 25 minutes or until the cheese has completely melted and is bubbly and lightly golden.

7. Carefully remove the chicken casserole from the oven and serve warm with cooked rice or egg noodles. Enjoy!

## Notes

- Make sure to dice up the chicken into bite-size pieces. They will cook evenly and at the same time, but will also be nice when eating the casserole.
- You can use fresh broccoli if you would like. Just make sure to steam it first to better help break down the broccoli and make it a nice addition to the casserole.
- You can easily make homemade cream soup if you would prefer to stay away from the canned versions.
- For a shortcut option, try using diced rotisserie chicken.
- Try swapping the chicken with some diced ham instead for a nice twist of flavor.
- Add in other vegetables like carrots and cauliflower, to add more nutrient-rich foods to the casserole.
- You can use plain Greek yogurt or even sour cream in place of the mayonnaise in the recipe if you would like.

## Nutrition

Calories: 294kcal | Carbohydrates: 12g | Protein: 24g | Fat: 17g | Saturated Fat: 6g | Polyunsaturated Fat: 4g | Monounsaturated Fat: 4g | Trans Fat: 0.02g | Cholesterol: 74mg | Sodium: 736mg | Potassium: 445mg | Fiber: 2g | Sugar: 0.4g | Vitamin A: 3188IU | Vitamin C: 7mg | Calcium: 159mg | Iron: 1mg

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