



Chicken Broccoli Rice Casserole

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🕒 1 hour 15 minutes 🍴 4 servings

Ingredients

1 pound boneless, skinless chicken cutlets (thinly sliced breasts)

kosher salt and black pepper

3 tablespoons extra-virgin olive oil

1 medium yellow onion, peeled and finely chopped (about 1 cup)

2 cloves garlic, thinly sliced

1 cup long-grain white rice

2 cups chicken broth

1 cup half-and-half

1 medium head broccoli, trimmed and cut into small florets (about 3 cups)

1 (8-ounce) package shredded mexican cheese or cheddar blend

1/2 cup panko bread crumbs

2 tablespoons finely grated parmesan

Directions

- 1 Heat oven to 350 degrees. Season the chicken on both sides with 1 teaspoon salt and 1/2 teaspoon pepper.
- 2 Heat 1 tablespoon of the olive oil in a deep, oven-proof skillet or Dutch oven over medium. Add the onion and garlic and cook, stirring occasionally, until just beginning to soften, about 5 minutes.
- 3 Add the rice and stir to coat. Add the chicken broth, half-and-half and 1/2 teaspoon salt (plus more to taste); stir well. Cover and transfer to the oven for 20 minutes.
- 4 Remove from the oven and stir. Add the chicken, broccoli and cheese; stir to coat until the cheese has melted. Smooth into an even layer.
- 5 Combine the bread crumbs and the remaining 2 tablespoons olive oil and sprinkle over top, along with the Parmesan. Return to the oven to bake until rice is tender and the top is golden brown and bubbly, 20 minutes more.
- 6 Broil on low for 2 to 5 minutes for extra browning. Cool for 5 minutes before serving.