



# Kitchen Cheat Sheet: Angel Chicken & Rice

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## *Tips and Extras*

- Remember to grease the bottom of the pan with non-stick cooking spray so the casserole doesn't stick and burn.
- Let your butter and cream cheese warm to room temperature before softening them in the microwave. They won't soften evenly if you microwave them cold straight out of the fridge.
- For a gluten-free option, you can replace the cream of chicken soup with one cup of chicken stock. It will be less creamy but still delicious!
- Make sure you cover the casserole with aluminum foil. The foil seals in moisture and prevents the top from burning while it bakes.
- You can add a little crunch to your casserole by sprinkling crushed crackers, cornflakes, pretzels, or potato chips on top.
- For an extra cheesy casserole, spread more shredded cheddar cheese on top just before serving. You could also add some shredded parmesan cheese for a sharper flavor.
- Garnish your casserole with chopped fresh green onions or parsley for a herby finish and pop of color!
- Always grate cheese fresh from a block—it will melt and taste so much better than pre-shredded cheese from your local grocery store!
- Make sure you use pre-cooked rice and chicken—raw chicken and long-grain rice won't fully cook by the end of the baking time!

## *Storage*

Let leftover angel chicken and rice casserole come to room temperature then refrigerate it in an airtight container for up to three days.

Zap leftovers in the microwave or bake 'em in the oven or air fryer at 350 degrees F, covered with foil until hot.

Add a little chicken broth or water to leftover rice and chicken casserole before reheating since it dries out a bit in the fridge.

### **Freeze**

You can freeze this casserole in an airtight container for up to three months. Thaw the frozen casserole in the fridge overnight before reheating.

## Variations

- Any kind of boneless cooked chicken pieces will work—rotisserie chicken, skinless chicken breasts, or chicken thighs are all fair game! You can even try seasoned chicken breast for a different flavor.
- Feel free to use a different cream of soup, like cream of mushroom soup or cream of celery soup.
- If you're out of fresh garlic, a teaspoon of garlic powder will do in a pinch.

## Faqs

### **What kind of rice is best in this creamy rice casserole recipe?**

For the best texture, use cooked long grain rice. White rice, brown rice, wild rice, or aromatic rice will all work great. I don't recommend using instant rice or minute rice. They'll get soggy and mushy in the oven.

### **Can I use uncooked rice in this casserole?**

No. There's not enough liquid or cooking time in this recipe to fully cook raw rice.

### **Why does my gravy taste too tart?**

Some tomatoes are naturally more acidic. Add a pinch or two of sugar while it simmers to mellow things out without making it sweet.

### **Is tomato gravy the same as pasta sauce?**

Not quite! While both are tomato-based, Southern tomato gravy is made with a roux and usually served over biscuits, grits, or meats—not noodles. It's thicker, creamier, and has a whole different attitude.

## Serve with...

*Click links to go to the recipe.*

- [Southern Green Beans](#)
- [Air Fryer Garlic Bread](#)
- [Old Fashioned Lemon Meringue Pie](#)