**Carol’s Crockpot Cheesy Chicken and Broccoli**  
  
When I was growing up, I was allergic to cheese so I could never fully appreciate the casserole...that is until I grew out of it at the age of 17. Then I caught up on all those creamy, cheesy dishes I had been missing out on pretty quickly!  
  
This is one of them...it’s a chicken broccoli and cheese casserole, except I don’t have time to prep and separately cook all this food and then throw it in the oven forever.  
  
So I created my own crockpot version and my husband loves it! Super easy to make and it’s gonna create a ton of leftovers, so get ready!  
  
Let’s get cooking together...  
  
**Ingredients:**  
• 1 lb Chicken Breast  
• 2 Boxes Frozen Chopped Broccoli Pieces  
• 1/2 Cup Chicken Broth or Stock  
• 2 Cans Cream of Mushroom or Chicken Soup (or 1 of each)  
• 2 Cups of Dry Rice, Cooked  
• 2 Bags Shredded Cheese  
  
**How to Make:**  
• In a crockpot, add frozen chopped broccoli pieces to the bottom.  
• Add chicken breast on top of that. All I could find was chicken breast already cut up into strips, but whole chicken breasts are cheaper. No matter what’s you use, you’ll be shredding at the end anyway.  
• Pour in chicken stock (or broth) and both cans of cream soup (or 1 large can like I found).  
• Place lid on crockpot and cook on high for 2-3 hours or low for 6-8 hours.  
• While cooking, go ahead and cook your rice however you like to make it. I just add 2 cups of rice and 2 cups of water to a microwave safe bowl. I add 2 tablespoons of butter along with salt and pepper and microwave it for 20 minutes. It comes out perfect every time.  
• When chicken is cooked, take two forks and shred chicken then stir everything together.  
• Pour in cooked rice and mix together.  
• Add shredded cheese and mix together and then add second bag over the top. Replace lid on top of crockpot and keep cooking it on high for about 5-10 minutes until cheese melts and starts bubbling.  
• Enjoy! :)  
  
Tyler loves her crockpot recipes, and she’s gonna love this one, too, because it will feed a small army for days and days. We’d love to see your family making this dish...share your pictures with us on the [Z88.3 Mornings Facebook Page](https://www.facebook.com/Z88.3Mornings/).

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Originally posted on [**Carolbake.com**](http://carolbake.com/)