Cheddar Broccoli and Chicken Casserole from Country Crock®

This cheesy casserole with fresh veggies and chunks of cooked chicken bakes up golden and bubbly in about 30 minutes for a quick weeknight meal.

Recipe by **Jared Gardner** | Created on **Mar 10, 2022**

Ingredients

- 1 1/2 cups 2% milk
- 1/4 cup all-purpose flour
- 3 tablespoons Country Crock® Spread, divided
- 2 cups cut-up cooked chicken breast
- 4 cups vegetables such as broccoli florets and red bell peppers
- 2 1/4 cups finely shredded low-fat Cheddar cheese, divided
- 1 tablespoon onion powder
- 1/4 cup panko bread crumbs

Directions

- Preheat oven to 425 degrees. Melt 2 tablespoons Country Crock® Spread in large nonstick skillet and saute broccoli and red bell pepper until crisp tender. Whisk milk and flour in large bowl. Add chicken, cooked vegetables, 2 cups cheese, and onion powder; toss to mix. Pour into 8-inch baking dish.
- Combine panko crumbs, remaining 1 tablespoon Spread and remaining 1/4 cup cheese in small cup. Sprinkle over top of casserole.
- Bake 30 to 35 minutes or until crumbs are golden and mixture is bubbly around edges.

Nutrition Facts

Serving: 4 servings | Calories: 369.5 kcal | Carbohydrates: 23.6 g | Protein: 35.6 g | Saturated fat: 6.1 g | Cholesterol: 55.8 mg | Sodium: 602.5 mg | Fiber: 2.7 g | Sugar: 6.8 g

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