

Chicken Casserole with Mushrooms and Spinach

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Total Time: about 1-1/2 hours

Prep Time: 30 minutes

Cook Time: 55 minutes

Yield: 4 to 6 servings

Ingredients

¼ cup unsalted or salted butter

¼ cup extra-virgin olive oil

1-pound mushrooms, any variety, chopped

1 small onion, chopped (1 cup)

Salt and pepper

½ cup all-purpose flour

½ cup heavy cream

1 cup chicken stock

2 cups (6 ounces) finely shredded Parmesan

10 ounces frozen spinach, thawed and drained (or 16 ounces fresh spinach, chopped and sautéed)

1-pound cooked chicken breast meat, coarsely shredded

4 cups cooked rice, white or brown

Preparation

1. Heat the oven to 350 degrees.
2. In a large skillet, melt the butter and olive oil over medium heat. Add the mushrooms, onion and ½ teaspoon salt. Cook, stirring occasionally, until the onions are softened, about 10 minutes.
3. Sprinkle the flour on top and stir for 2 minutes. Add the heavy cream and chicken stock and bring to a boil, cooking for an additional 1 minute. Turn the heat off and stir in 1 cup of the Parmesan, reserving the remaining 1 cup of Parmesan.
4. Season the spinach with salt and pepper. Stir the seasoned spinach into the cream and mushrooms. Season the chicken with salt and pepper, then add it to the spinach and mushroom mixture. Stir in the rice. Taste then add salt and pepper if needed.
5. Spread the mixture into a lightly greased 9-by-13-inch broiler-safe baking dish. Bake until heated throughout, about 25 minutes. Remove the casserole and turn on the oven's broiler.
6. Sprinkle the remaining 1 cup of Parmesan in an even layer over the top of the baked casserole. Return the casserole to the top third of the oven and broil just until the Parmesan has melted, 1 to 2 minutes. Pay very close attention to ensure the Parmesan does not burn. Remove the casserole from the oven and allow it to sit for a few minutes before serving. Store covered in the refrigerator for up to 3 days.