

One-Pan Chicken Broccoli Cheddar Pasta Bake

by Matt Rich

This one-pan chicken broccoli Cheddar pasta bake is an all-in-one dinner, vegetables included. Rotini pasta cooks in the baking dish, surrounded by chicken, with a cheesy sauce made with Cheddar and cream cheese.

It's delicious!

6 servings · 640 cal/serving

45g protein · 58g carbs · 26g fat

dinner

pasta

chicken

casserole

Ingredients

- 1 tablespoon olive oil
- 1 ounce cream cheese
- 1 pound rotini pasta
- 3 cup chicken broth
- 1 1/2 pound diced chicken breast
- 1 1/2 tablespoon ranch seasoning mix
- 1 teaspoon kosher salt
- 1/2 teaspoon black pepper
- 8 ounce cheddar cheese
- 3 cup broccoli florets
- 1/2 cup crushed crackers or bread crumbs

Steps

1. Preheat the oven to 400 degrees F (200 degrees C). Brush oil on the bottom and sides of a 9x13-inch baking dish. Place a block of cream cheese in the center of the pan and pour rotini around it. Pour in chicken broth.
2. Toss chicken with ranch seasoning, salt, and pepper and place chicken on top of the pasta. Cover tightly with foil.
3. Bake in the preheated oven for 30 minutes. Uncover and stir. Stir in 1 1/2 cups cheese and broccoli. Top with crackers and remaining cheese.
4. Bake, covered, for 25 minutes; uncover for the last 10 to 15 minutes, or until cheese is melted and casserole is golden brown and bubbly.

Originally from [allrecipes.com](https://www.allrecipes.com)