



# Easy Chicken Burrito Casserole Recipe

## Introduction

The Easy Chicken Burrito Casserole is a delightful and convenient dish that brings the flavors of a traditional burrito straight to your table in a hassle-free manner. Perfect for busy weeknights, this casserole allows you to combine all your favorite ingredients into one simple, baked meal that the whole family will love.

## Detailed Ingredients with Measures

3 cups cooked, shredded chicken 1 can (10 oz) enchilada sauce 1 can

(10 oz) cream of chicken soup 1 cup sour cream 1 packet taco seasoning 1 can (15 oz) black beans, drained and rinsed 1 cup cooked rice 8 small flour tortillas, cut into strips 2 cups shredded Mexican blend cheese Optional toppings: chopped cilantro, sliced jalapeños, diced tomatoes, and additional sour cream

## Prep Time

Approximately 15 minutes

## Cook Time

30 minutes

## Total Time

45 minutes

## Yield

Serves 6-8 people

## Detailed Directions and Instructions

### 1. Preheat the Oven

Preheat your oven to 375°F (190°C). Lightly grease a 9×13-inch baking dish with cooking spray.

## **2. Prepare the Chicken Mixture**

In a large mixing bowl, combine the shredded chicken, enchilada sauce, cream of chicken soup, sour cream, taco seasoning, black beans, and cooked rice. Mix until all ingredients are well incorporated.

## **3. Assemble the Casserole**

Spread a thin layer of the chicken mixture at the bottom of the prepared baking dish. Add a layer of tortilla strips over the chicken mixture. Sprinkle a portion of the shredded cheese over the tortillas. Repeat the layers, finishing with a generous layer of cheese on top.

## **4. Bake**

Cover the baking dish with aluminum foil and bake in the preheated oven for 20 minutes. Remove the foil and continue baking for an additional 10 minutes, or until the cheese is melted and bubbly.

See also [Vegetarian Stuffed Peppers Recipe](#)

## **5. Serve**

Allow the casserole to cool for about 5 minutes before serving. Garnish with your choice of optional toppings such as chopped cilantro, sliced jalapeños, diced tomatoes, and additional sour cream.

# **Notes**

### **Serving Suggestions**

This casserole pairs well with a side salad or tortilla chips for added crunch.

### **Storage Instructions**

Leftovers can be stored in an airtight container in the refrigerator for up to 3-4 days.

### **Freezing Tips**

You can freeze the assembled casserole before baking. When ready to cook, thaw it overnight in the refrigerator and follow the baking instructions.

### **Customization Options**

Feel free to customize the recipe by adding your favorite vegetables or swapping the protein for ground beef or turkey.

## **Cook Techniques**

### **Preheating the Oven**

Preheating the oven ensures that the casserole cooks evenly and thoroughly. This step is crucial for achieving the right texture and flavor.

### **Mixing Ingredients**

Thoroughly mixing the chicken mixture allows all the flavors to meld together, ensuring a delicious and cohesive dish. Use a large mixing bowl for easy combining.

### **Layering the Casserole**

Layering the ingredients provides structure and ensures that each bite has a balance of flavors and textures. Start with a base layer, followed

by tortillas and cheese.

### **Baking with Foil**

Covering the dish with aluminum foil during the first part of baking helps to trap moisture and promotes even cooking without burning the cheese.

### **Baking Without Foil**

Removing the foil in the final stages allows the cheese to brown and become bubbly, creating a delicious crust on top of the casserole.

### **Letting it Cool**

Allowing the casserole to cool for a few minutes before serving helps the layers set, making it easier to cut and serve while enhancing the overall flavor.

See also [Quick and Easy Chicken Taquitos Recipe](#)

## **FAQ**

### **Can I use leftover chicken for this recipe?**

Yes, using leftover chicken is a great way to save time and add flavor to the casserole.

### **Can I make this casserole ahead of time?**

Absolutely! You can assemble the casserole a day in advance and bake it when you're ready to serve.

**Can I substitute other beans?**

Yes, you can use other types of beans, such as pinto beans or kidney beans, depending on your preference.

**Is there a vegetarian option?**

Yes, you can substitute the chicken with a variety of vegetables or additional beans and use vegetable broth in place of the cream of chicken soup.

**What can I use instead of sour cream?**

Greek yogurt or cottage cheese can be good alternatives to sour cream, providing a similar texture and flavor.

## **Conclusion**

This Easy Chicken Burrito Casserole is a delightful amalgamation of classic burrito flavors, offering a hearty and satisfying meal in a convenient baked format. Perfect for busy weeknights, it brings family and friends together around the table with minimal effort and maximum flavor.

## **More recipes suggestions and combination**

**Vegetarian Taco Casserole**

Substitute shredded chicken with sautéed vegetables like bell peppers, zucchini, and corn. Use black beans and add extra cheese and salsa for flavor.

### **Beef Enchilada Casserole**

Replace chicken with ground beef and layer with refried beans. Incorporate green enchilada sauce for a different twist.

### **Southwestern Quinoa Casserole**

Use quinoa instead of rice for a healthier option, and toss in some corn, diced peppers, and a lime dressing for freshness.

### **Tex-Mex Breakfast Casserole**

Incorporate scrambled eggs and breakfast sausage for a delicious twist. Top with avocado and cilantro for a fresh finish.

See also [Shrimp Avocado Salad Recipe for Fresh Flavors](#)

### **Buffalo Chicken Casserole**

Mix shredded chicken with buffalo sauce and cream cheese. Layer with tortilla strips and blue cheese for a zesty kick.







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