



# Million Dollar Chicken Casserole



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## Introduction

Million Dollar Chicken Casserole is a rich and creamy dish that promises to delight your taste buds. This hearty casserole is packed with flavors and is perfect for family gatherings or weeknight dinners. The comfort of tender chicken combined with a creamy sauce and crunchy topping makes it a memorable meal.

## Detailed Ingredients with measures

- 3 cups cooked chicken, shredded
- 1 cup sour cream
- 1 cup cream of chicken soup
- 1 cup shredded cheddar cheese
- 1/2 cup crushed buttery crackers
- 1/4 cup green onions, chopped
- 1 tablespoon garlic powder
- 1 teaspoon salt
- 1 teaspoon black pepper

## Prep Time

Prep time for this delicious casserole is approximately 15 minutes. This quick preparation makes it an ideal choice for busy days when you want to whip up something delicious without spending hours in the kitchen.

## Cook Time, Total Time, Yield

Cook time is around 30 minutes, bringing the total time to about 45 minutes from start to finish. This recipe yields about 6 servings, making it a great option for feeding a crowd or having leftovers for the next day. Enjoy this creamy and comforting casserole that everyone will love!



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# Detailed Directions and Instructions

## Step 1: Preheat the Oven

Preheat your oven to 350°F (175°C).

## Step 2: Prepare the Casserole Dish

Lightly grease a 9×13 inch casserole dish with cooking spray or butter.

## Step 3: Cook the Chicken

In a skillet, cook cubed chicken over medium heat until it is no longer pink in the center. This usually takes about 7-10 minutes. Remove from heat and set aside.

See also [Delicious Vegan Tofu Scramble Recipe](#)

## Step 4: Mix the Casserole Ingredients

In a large mixing bowl, combine cooked chicken, cream of chicken soup, garlic powder, onion powder, sour cream, and shredded cheese. Stir until well mixed.

## Step 5: Add the Pasta

Stir in the cooked pasta until evenly distributed among the other ingredients.

## Step 6: Transfer to Casserole Dish

Pour the chicken and pasta mixture into the prepared casserole dish, spreading it out evenly.

### **Step 7: Prepare the Topping**

In a small bowl, combine crushed crackers with melted butter. Mix until the crackers are evenly coated with butter.

### **Step 8: Add the Topping**

Sprinkle the cracker mixture over the top of the casserole.

### **Step 9: Bake the Casserole**

Bake in the preheated oven for 25-30 minutes, or until the top is golden brown and the casserole is heated through.

### **Step 10: Serve and Enjoy**

Allow the casserole to cool for a few minutes before serving. Enjoy your meal!

## **Notes**

### **Storage Instructions**

Leftover casserole can be stored in an airtight container in the refrigerator for up to 3 days.

### **Freezing Instructions**

This casserole can be frozen before baking. Cover it tightly with foil and freeze for up to 2 months. When ready to bake, thaw in the refrigerator overnight before baking as directed.

### **Ingredient Substitutions**

You can substitute rotisserie chicken for the cooked chicken if you prefer. Additionally, any type of pasta can be used based on your preference or availability.

### **Serving Suggestions**

This casserole pairs well with a side salad or steamed vegetables for a balanced meal.



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# Cook techniques

## Layering

Layering ingredients in a casserole helps to distribute flavors evenly and ensures that each bite is satisfying.

See also Flaky Biscuit Crust with Creamy Sausage Gravy, Eggs, and Cheese

## Mixing

Properly mixing the ingredients ensures that flavors meld together, providing a harmonious taste throughout the dish.

## Baking

Baking at the right temperature for the correct amount of time is essential for cooking the casserole thoroughly and achieving a golden top.

## Resting

Allowing the casserole to rest after baking helps the flavors to settle and makes it easier to serve.

## Garnishing

Adding fresh herbs or toppings just before serving enhances the visual appeal and adds a fresh flavor to the dish.

## FAQ

**Can I substitute the chicken with another protein?**

Yes, you can use turkey, ham, or even a plant-based protein as a substitute.

**Is this casserole freezer-friendly?**

Yes, this casserole can be prepared ahead of time and frozen for later use. Just ensure it's well-wrapped to prevent freezer burn.

**How long does it take to bake the casserole?**

The casserole typically takes about 30 to 40 minutes to bake, but this may vary depending on your oven.

**Can I add vegetables to the casserole?**

Absolutely, adding vegetables such as broccoli, spinach, or bell peppers can increase nutritional value and add flavor.

**What can I serve with this casserole?**

This casserole pairs well with a simple salad or some crusty bread for a complete meal.



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## Conclusion

Million Dollar Chicken Casserole is a delicious and creamy dish that's perfect for family dinners or gatherings. With its rich flavors and comforting textures, this casserole can easily become a staple in your meal rotation. Its combination of chicken, creamy cheese, and crispy topping makes for a delightful dish that everyone can enjoy.

## More recipes suggestions and combination

### **Cheesy Broccoli Casserole**

Combine steamed broccoli with a creamy cheese sauce and topped with breadcrumbs for a veggie-packed casserole.

See also Angel Chicken Rice Recipe Delight

### **Buffalo Chicken Casserole**

Add some heat by incorporating buffalo sauce into the chicken mixture; this will give a spicy twist to the classic recipe.

### **Vegetarian Million Dollar Casserole**

Replace chicken with a mix of your favorite vegetables and a suitable plant-based protein, while keeping the creamy sauce for a vegetarian version.

### **Mexican Chicken Casserole**

Incorporate black beans, corn, and taco seasoning into the casserole for a zesty and flavorful Mexican twist.

## Seafood Casserole

Substitute chicken with shrimp or crab meat and add a hint of lemon for a refreshing seafood version of the casserole.



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