



Poppy Seed Chicken Casserole



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Introduction

Poppy Seed Chicken Casserole is a delightful comfort food that combines tender chicken with creamy soup and a crunchy topping. This dish is perfect for family dinners, gatherings, or meal prep for the week. Its rich flavors and satisfying textures make it a favorite among many, and it's simple to make.

Detailed Ingredients with measures

Chicken breast – 4 cups, cooked and shredded

Cream of chicken soup – 2 cans (10.5 oz each)

Sour cream – 1 cup

Poppy seeds – 2 tablespoons

Butter – 1/2 cup, melted

Ritz crackers – 1 sleeve, crushed

Chicken broth – 1/2 cup

Salt and pepper – to taste

Prep Time

30 minutes

Cook Time, Total Time, Yield

Cook Time: 30 minutes

Total Time: 1 hour

Yield: Serves 6-8



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Detailed Directions and Instructions

Step 1: Preheat the Oven

Preheat your oven to 350°F (175°C).

Step 2: Cook the Chicken

In a pot, boil the chicken until fully cooked. Once done, shred the chicken into pieces.

Step 3: Prepare the Casserole Mixture

In a large mixing bowl, combine the shredded chicken, cream of chicken soup, sour cream, poppy seeds, and a pinch of salt. Mix until well combined.

Step 4: Add the Rice

Stir in the cooked rice to the mixture, ensuring even distribution.

Step 5: Transfer to Baking Dish

Grease a 9×13 inch baking dish with cooking spray or oil. Pour the chicken and rice mixture into the baking dish, spreading it evenly.

Step 6: Prepare the Topping

In a separate bowl, mix together crushed crackers and melted butter. Sprinkle this topping evenly over the casserole.

Step 7: Bake the Casserole

Place the baking dish in the preheated oven and bake for approximately

30-35 minutes, or until the casserole is hot and bubbly.

See also [Pumpkin Cheesecake](#)

Step 8: Serve

Once baked, remove the casserole from the oven and let it cool slightly before serving.

Notes

Note 1: Chicken Options

You can use rotisserie chicken for a quicker preparation, or cook fresh chicken as directed.

Note 2: Variation

Feel free to add vegetables such as broccoli or peas for added nutrition and flavor.

Note 3: Storage

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

Note 4: Freezing

This casserole can be frozen before baking; just cover tightly and it can be baked from frozen, adding extra time as needed.

Note 5: Serving Suggestions

This dish pairs well with a fresh salad or steamed vegetables for a

complete meal.



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Cook techniques

Layering Ingredients

Each layer of the casserole contributes to the overall flavor and texture. Starting with the chicken, followed by the creamy mixture, and topping it with cheese creates a well-balanced dish.

Baking

Cooking the casserole in the oven allows the flavors to meld together and the top to achieve a golden, bubbly finish. The even heat from the oven ensures that the dish cooks thoroughly.

Combining Flavors

Mixing the poppy seeds, cream of chicken soup, and sour cream creates a rich sauce that enhances the chicken and other ingredients, adding depth to the casserole.

Using a Casserole Dish

A suitable casserole dish allows for even cooking and is ideal for serving. Choose one that can withstand high temperatures for the best results.

Garnishing

Adding a sprinkling of fresh herbs or breadcrumbs on top just before serving can enhance the presentation and add an extra layer of flavor.

See also Thin Mint Cookie Martini

FAQ

Can I use another type of meat instead of chicken?

Yes, you can substitute the chicken with turkey or even cooked shredded pork for different flavor profiles.

Is it possible to make this dish ahead of time?

Absolutely! You can prepare the casserole in advance and store it in the refrigerator. Just bake it when you're ready to serve.

Can I freeze the poppy seed chicken casserole?

Yes, this casserole freezes well. Be sure to cover it tightly before placing it in the freezer. Thaw in the fridge before baking.

What can I serve with this casserole?

This dish pairs well with a fresh salad, steamed vegetables, or a side of rice to complete the meal.

How do I store leftovers?

Leftovers should be stored in an airtight container in the refrigerator. They can last for up to 3 days. Reheat in the oven or microwave before eating.



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Conclusion

Poppy Seed Chicken Casserole is a comforting and flavorful dish that brings together tender chicken, creamy sauce, and a crunchy topping. This hearty meal is perfect for family dinners or gatherings, providing a delightful combination of textures and tastes that everyone will enjoy. Its simplicity and deliciousness make it a recipe worth trying, ensuring you'll be adding it to your regular meal rotation.

More recipes suggestions and combination

Cheesy Broccoli and Rice Casserole

A delightful blend of broccoli, rice, and cheesy goodness, this casserole makes a great side dish or main meal on busy nights.

Buffalo Chicken Casserole

For those who enjoy a spicy kick, this buffalo chicken casserole combines tender chicken with spicy sauce and creamy layers for a flavorful experience.

See also Chocolate Chip Peanut Butter Cookies

Vegetarian Quinoa Casserole

Packed with nutrients, this quinoa casserole is loaded with vegetables and topped with melted cheese, perfect for a wholesome vegetarian meal.

French Onion Chicken Bake

Infused with the flavors of French onion soup, this chicken bake brings a

savory twist to your chicken dinner, featuring caramelized onions and gooey cheese.

Potato Hash Brown Casserole

A comforting dish that layers crispy hash browns, creamy sauce, and cheese, ideal for brunch or as a satisfying side for any dinner.



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