



Ritz Chicken Casserole



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Introduction

Ritz Chicken Casserole is a delicious and comforting dish that is perfect for family dinners or gatherings. This creamy and flavorful casserole features tender chicken, a savory sauce, and a crunchy Ritz cracker topping, making it a favorite among both kids and adults. It's easy to prepare, and the combination of ingredients results in a satisfying meal that can be enjoyed any night of the week.

Detailed Ingredients with measures

Chicken: 4 cups cooked and shredded

Cream of chicken soup: 1 can (10.5 oz)

Sour cream: 1 cup

Chicken broth: 1/2 cup

Ritz crackers: 1 and 1/2 cups crushed

Cheddar cheese: 1 cup shredded

Salt: 1/2 teaspoon

Pepper: 1/4 teaspoon

Garlic powder: 1/2 teaspoon

Prep Time

Prep time for this dish is approximately 15 minutes. This includes gathering your ingredients, cooking the chicken if not already prepared, and mixing everything together for the casserole.

Cook Time, Total Time, Yield

Cook time is around 30 minutes, allowing the casserole to bake in the oven until it's hot and bubbly with a golden brown topping. The total time from prep to serving is approximately 45 minutes. This recipe yields about 6 to 8 servings, making it great for a crowd or leftovers for the week.



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Detailed Directions and Instructions

Step 1: Preheat the Oven

Preheat your oven to 350°F (175°C) to prepare for baking the casserole.

Step 2: Prepare the Chicken

Cook and shred the chicken. You can use rotisserie chicken or cook your own chicken breasts and let them cool before shredding.

Step 3: Mix the Base

In a large mixing bowl, combine the shredded chicken with cream of chicken soup and sour cream. Stir until well mixed.

See also Key Lime Martini

Step 4: Add Vegetables

Add your choice of vegetables to the chicken mixture. Common options include frozen mixed vegetables or fresh vegetables that have been lightly steamed.

Step 5: Prepare the Casserole Dish

Lightly grease a 9×13 inch casserole dish. Pour the chicken and vegetable mixture into the dish and spread it evenly.

Step 6: Add Ritz Crackers

Crush Ritz crackers and evenly sprinkle them over the top of the casserole mixture. This will create a crunchy topping.

Step 7: Bake

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

Step 8: Serve

Remove from the oven and let it cool slightly before serving. Dish out the casserole into servings and enjoy.

Notes

Note 1: Chicken Options

You can use leftover chicken or turkey, and even add some seasoning to enhance the flavor if desired.

Note 2: Vegetable Variations

Feel free to mix and match the vegetables based on your preference, including broccoli, peas, or corn.

Note 3: Storage Instructions

Leftover casserole can be stored in an airtight container in the refrigerator for up to 3 days. It can be reheated in the microwave or oven.

Note 4: Make-Ahead Option

This casserole can be assembled ahead of time and stored in the fridge before baking, making it a convenient option for busy days.



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Cook techniques

Layering Ingredients

To create a flavorful and well-balanced casserole, layer your ingredients methodically. Start with a base, add protein, followed by vegetables, and finish with a topping for added texture.

See also [Meringue Cake](#)

Baking

Bake the casserole until it is bubbling and golden brown on top. This technique ensures that all flavors meld together and the dish is heated thoroughly.

Using Shortcut Ingredients

Incorporating pre-made or shortcut ingredients, such as canned soups or store-bought crackers, can significantly reduce preparation time while still delivering excellent taste.

Crisping the Topping

For a crunchy finish, consider broiling the casserole for the last few minutes of baking. This technique helps achieve a delightful texture on the topping.

FAQ

Can I use a different type of cracker?

Yes, you can substitute Ritz crackers with any buttery or flaky cracker of

your choice for a similar texture and flavor.

Can I prepare this casserole in advance?

Absolutely! You can assemble the casserole ahead of time and store it in the refrigerator until you're ready to bake.

What can I use as a substitute for chicken?

Shredded rotisserie chicken or cooked turkey can be used as alternatives to chicken in the casserole.

Is there a way to make this dish healthier?

You can make it healthier by using reduced-fat soup, whole grain crackers, and adding more vegetables to the mix.

How should I store leftovers?

Leftovers should be stored in an airtight container in the refrigerator and can be reheated in the oven or microwave.



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Conclusion

The Ritz Chicken Casserole is a delicious and comforting dish that combines tender chicken with creamy soup and crunchy Ritz crackers, making it a family favorite. Its simple preparation and satisfying flavors ensure that it's perfect for busy weeknights or casual gatherings. This recipe not only promises great taste but also allows for plenty of variations to suit your palate.

See also [Crock Pot Chicken Spaghetti](#)

More recipes suggestions and combination

Cheesy Broccoli and Rice Casserole

A creamy and cheesy casserole that adds nutritious broccoli to the mix for a well-rounded meal.

Buffalo Chicken Casserole

For a spicy twist, incorporate buffalo sauce into the chicken mixture and top with blue cheese crumbles.

Vegetable and Quinoa Casserole

Substitute the chicken with quinoa and a mix of your favorite vegetables for a tasty vegetarian option.

Ranch Chicken Casserole

Mix in ranch dressing or seasoning to the casserole for an extra layer of flavor that complements the chicken perfectly.

Ham and Cheese Casserole

Use diced ham instead of chicken and layer in some cheese for a different yet equally delicious version.

Mexican Chicken Casserole

Add black beans, corn, and salsa to create a flavorful Mexican-inspired dish that's sure to please.



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