



Choco Fever Dream

Million Dollar Chicken Casserole

15 min

Prep time

12

Servings

30 min

Cook time

Easy

Difficulty

45 min

Total time

American

Cuisine

Ingredients

The Creamy Filling

- ☐ 3 cups cooked, shredded chicken (about 2 lbs)
- ☐ 8 oz cream cheese, softened
- ☐ 1 cup sour cream
- ☐ 3/4 cup mayonnaise
- ☐ 1 cup shredded sharp cheddar cheese
- ☐ 1 cup shredded mozzarella cheese
- ☐ 1 cup shredded parmesan cheese
- ☐ 1 tsp garlic powder

- ☐ 1 tsp onion powder
- ☐ 1/2 tsp smoked paprika
- ☐ 1/2 tsp black pepper
- ☐ 1/2 tsp salt

The Buttery Topping

- ☐ 2 cups crushed buttery crackers (Ritz or similar)
- ☐ 4 tbsp unsalted butter, melted
- ☐ 1 tsp garlic powder (for topping)

Optional Garnish

- ☐ 1 tbsp chopped fresh parsley, optional garnish

Instructions

- 1** First things first, let's get the oven warming up to 350°F (175°C). While that's heating, just lightly grease your 9x13-inch baking dish with a bit of butter or cooking spray so nothing sticks.
- 2** In a large bowl, beat together the softened cream cheese, sour cream, and mayonnaise. You'll want to keep going until it's just a lovely, smooth, and creamy mixture.
- 3** Now, stir in the garlic powder, onion powder, smoked paprika, salt, and pepper. Then, gently fold in the shredded cheddar cheese, mozzarella cheese, and parmesan cheese until everything is evenly distributed.
- 4** Gently fold in the shredded chicken. I like to take my time here, just making sure every single piece of chicken is well coated in that savory sauce.
- 5** Transfer that wonderful chicken mixture into your prepared baking dish and use a spatula to spread it out evenly.
- 6** In a small saucepan, melt your butter. Stir in the crushed buttery crackers (Ritz or similar) and the additional teaspoon of garlic powder. Mix it all up until the crackers are well-coated and just slightly browned.

- 7 Evenly sprinkle that buttery cracker topping over the top of the casserole. Press down ever so lightly just to make sure the crumbs stay put on the surface.
- 8 Pop it in the oven for 25–30 minutes. You're looking for it to be hot and bubbly with a beautiful golden brown top. If you have a thermometer, the center should reach 165°F.
- 9 Take the dish out and let it rest on a cooling rack for about 5 minutes. If you're feeling fancy, sprinkle some chopped fresh parsley over the top for a little splash of color.
- 10 Well, now it's time! Serve it immediately, or if you're planning for later, let it cool before putting it in the refrigerator.

Nutrition per serving

480 kcal

Calories

34 g

Protein

14 g

Carbs

32 g

Fat

Tips & notes

- Warm your shredded chicken before mixing it in to keep the sauce from cooling down too much.
- The buttery cracker crumbs can be made ahead and stored in an airtight container to save time.
- Using a cooling rack after baking prevents the bottom of the dish from steaming and getting soggy.