

Treasure Barrel

Extra Creamy Chicken Casserole with Potatoes Recipe

20 min Prep time	**50 min** Cook time	**1 h 10 min** Total time
6 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

For the Casserole

- [ ] 2 lbs boneless, skinless chicken thighs, cut into 1-inch pieces
- [ ] 2 lbs Yukon Gold potatoes, thinly sliced (about 1/8-inch thick)
- [ ] 1 large yellow onion, diced
- [ ] 3 cloves garlic, minced
- [ ] 2 tbsp olive oil
- [ ] 3 tbsp all-purpose flour
- [ ] 2 cups chicken broth
- [ ] 1.5 cups heavy cream
- [ ] 1 tsp dried thyme
- [ ] Salt and freshly ground black pepper to taste

For the Topping

- [ ] 1.5 cups shredded sharp cheddar cheese
- [ ] 1/2 cup grated Parmesan cheese
- [ ] Fresh parsley, chopped, for garnish

Instructions

1. First, let's get the oven ready. Preheat it to 400°F (200°C) and find your favorite 9x13 inch baking dish. Season your chicken pieces generously with salt and pepper. Heat the olive oil in a large skillet or Dutch oven over medium-high heat. Add the chicken in a single layer—you might need to do this in two batches to avoid crowding the pan. Let it sear for a few minutes on each side until it's lightly golden. It doesn't need to be cooked through. Once browned, transfer the chicken to a plate and set it aside.

2. Now, to that same skillet, add the diced onion. There should be enough fat left from the chicken, but add a touch more oil if needed. Sauté the onion for about 5 minutes, until it’s soft and translucent and smells sweet. Then, add the minced garlic and dried thyme and cook for just another minute until you can really smell it. Ugh, that aroma is just the best. Sprinkle the flour over the onions and stir continuously for about a minute to cook out the raw flour taste.

3. Time to build our creamy sauce. While stirring or whisking constantly, slowly pour in the chicken broth. Keep stirring to make sure there are no lumps. Let it bubble gently for a couple of minutes to thicken up. Then, reduce the heat to low and stir in the heavy cream. Let it warm through, but don't let it come to a full boil. Season the sauce generously with salt and pepper. Remember, the potatoes will absorb a lot of salt, so don't be shy. Give it a taste and adjust as needed.

4 Let's assemble this beauty. Spread about half of your sliced potatoes in an even layer in the bottom of your baking dish. Top with half of the seared chicken. Pour half of the creamy sauce over the top. Repeat with the remaining potatoes and chicken, and then pour the rest of the sauce over everything, making sure it seeps down into all the nooks and crannies. That golden crust is just so satisfying to see. It’s the kind of simple joy I get from baking, too, like when making a super easy banana bread.

5 Finally, sprinkle the shredded cheddar and grated Parmesan evenly over the top. Cover the dish tightly with aluminum foil and bake for 30 minutes. After 30 minutes, carefully remove the foil and continue to bake for another 20-25 minutes, or until the potatoes are tender when pierced with a fork and the top is bubbly and beautifully golden brown. Let it rest on the counter for at least 10 minutes before serving. Garnish with fresh parsley. Just look at that, wow.

Nutrition per serving

580 kcal	35 g	25 g	38 g
Calories	Protein	Carbs	Fat

Tips & notes

- Slicing the potatoes thinly and uniformly is really the key to this dish. A mandoline slicer is fantastic for this if you have one, but a sharp knife and a steady hand work just as well. It ensures every potato cooks through and is perfectly tender.
- Feel free to experiment with the cheeses. Gruyère would be absolutely heavenly in this for a nuttier, richer flavor. A mix of Monterey Jack and cheddar would also be wonderfully melty and delicious. Use what you love and what you have on hand.
- Don't rush the resting period. I know it's so tempting to dive right in when it comes out of the oven, all bubbly and amazing. But letting it sit for 10 minutes allows the sauce to thicken and set, so when you scoop it out, it holds its shape beautifully instead of being too runny.