

Treasure Barrel

Million Dollar Chicken Casserole – Creamy Comfort Bake

15 min Prep time	**40 min** Cook time	**55 min** Total time
8 Servings	**Medium** Difficulty	**American** Cuisine

Ingredients

The Base

- [ ] 4 cups shredded cooked chicken
- [ ] 1 large onion, diced
- [ ] 3 cloves garlic, minced

The Creamy Sauce

- [ ] 1 cup cream cheese, softened
- [ ] 1 cup sour cream
- [ ] 1 cup milk
- [ ] 1 cup shredded cheddar cheese
- [ ] ½ cup grated Parmesan cheese
- [ ] 1 cup chicken broth
- [ ] 1 tsp dried thyme
- [ ] 1 tsp paprika
- [ ] Salt and pepper, to taste

The Topping & Garnish

- [ ] 1 cup buttered crackers, crushed
- [ ] 2 tbsp unsalted butter, melted
- [ ] 2 tbsp fresh parsley, chopped (for garnish)

Instructions

1. First things first, let's get that oven warming up to 350°F (175°C). While it's heating, just lightly grease your 9x13-inch baking dish with a little butter or some cooking spray—nothing fancy, just enough so we don't have a struggle later.

2. Now, grab a large bowl and toss in your 4 cups shredded cooked chicken, that diced onion, and those minced garlic cloves. Honestly, the smell of fresh garlic always makes me feel like I'm really cooking.

3. Time to make it creamy. Stir in the 1 cup chicken broth, 1 cup milk, 1 cup cream cheese (make sure it's softened, or you'll have little lumps, oops!), and 1 cup sour cream. Add in the 1 tsp dried thyme, 1 tsp paprika, and a bit of salt and pepper. Mix it all until it's smooth, then gently fold in the 1 cup shredded cheddar cheese and ½ cup grated Parmesan cheese.

4. Carefully transfer that lovely mixture into your prepared baking dish. Just spread it out evenly across the base so every bite gets the same amount of goodness.

5. Pop it in the oven uncovered for about 25 minutes. You're looking for the edges to set and those little happy bubbles to appear on the surface.

6. While the oven does its thing, let's make the topping. In a small bowl, mix your 1 cup buttered crackers, crushed, with the 2 tbsp unsalted butter, melted. Stir it until the crumbs are well-coated and a bit sticky.

7. Quickly take the casserole out. Sprinkle that cracker topping evenly over the hot mixture and give it a light press with your hand or a spoon to create a nice, uniform crust.

8. Slide it back into the oven for another 10 minutes. We want that topping to be a beautiful golden brown and the inside heated all the way through to 165°F.

Nutrition per serving

480 kcal	28 g	16 g	32 g
Calories	Protein	Carbs	Fat

Tips & notes

- Using pre-cooked rotisserie chicken saves time and adds extra flavor; just shred it and add to the mix.
- For a slightly thicker sauce, whisk in a tablespoon of flour or cornstarch before baking.
- Let the casserole rest for 5 minutes after removing it from the oven; this helps the cheesey layers set and makes serving easier.