

Treasure Barrel

Million Dollar Chicken Casserole Recipe

20 min Prep time	**35 min** Cook time	**55 min** Total time
6 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Main Ingredients

- [ ] 3 cups cooked chicken, shredded
- [ ] 8 oz cream cheese, softened
- [ ] 1 cup sour cream
- [ ] 1 can (10.5 oz) cream of chicken soup
- [ ] 1 ½ cups shredded cheddar cheese, divided
- [ ] 1 teaspoon garlic powder
- [ ] ½ teaspoon onion powder
- [ ] Salt and pepper to taste

Topping

- [ ] 1 sleeve Ritz crackers, crushed (about 35 crackers)
- [ ] ¼ cup butter, melted
- [ ] 2 tablespoons fresh parsley, chopped (optional)

Instructions

1. Preheat your oven to 350°F (175°C). Grease a 9x13 inch baking dish lightly. In a large bowl, combine the softened cream cheese, sour cream, and cream of chicken soup. Mix until smooth and well combined—this might take a minute or two, but be patient for that creamy texture.

2. Stir in 1 cup of the shredded cheddar cheese, garlic powder, onion powder, salt, and pepper. Fold in the shredded chicken gently until everything is evenly coated. You want to keep the chicken pieces intact for the best texture.

3. Transfer the mixture to your prepared baking dish and spread it evenly. Sprinkle the remaining ½ cup of cheddar cheese over the top. This creates an extra cheesy layer that everyone loves.

4. In a small bowl, mix the crushed Ritz crackers with melted butter until all the crumbs are moistened. Sprinkle this evenly over the cheese layer. Don't press it down—let it sit loosely for maximum crispiness.

5. Bake for 30-35 minutes, until the casserole is bubbling around the edges and the topping is golden brown. Let it rest for 10 minutes before serving—this helps it set up perfectly for slicing.

Nutrition per serving

485 kcal	28 g	22 g	32 g
Calories	Protein	Carbs	Fat

Tips & notes

- Leftovers reheat beautifully in the oven at 350°F for 15-20 minutes
- You can assemble this up to 24 hours ahead and refrigerate before baking
- For a lighter version, use reduced-fat cream cheese and sour cream
- Freeze before baking for up to 3 months—add 15-20 minutes to baking time