

Treasure Barrel

Neiman Marcus Chicken Casserole Recipe

15 min Prep time	**35 min** Cook time	**50 min** Total time
6 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Main Ingredients

- [ ] 2 lbs boneless, skinless chicken breasts, cut into 1-inch cubes
- [ ] 1 can (10.5 oz) cream of mushroom soup
- [ ] 1 cup sour cream
- [ ] 1/2 cup chicken broth
- [ ] 1 tsp dried thyme
- [ ] 1/2 tsp black pepper
- [ ] 1/2 tsp garlic powder

Topping

- [ ] 2 cups butter cracker crumbs (about 40 crackers)
- [ ] 1/2 cup butter, melted
- [ ] 1/4 tsp paprika for color

Instructions

1. Preheat your oven to 375°F (190°C). Grease a 9x13 inch baking dish lightly. Pat the chicken pieces dry with paper towels—this helps them brown better and prevents excess moisture in the casserole.
2. In a large bowl, combine the cream of mushroom soup, sour cream, chicken broth, thyme, pepper, and garlic powder. Stir until everything is smoothly blended. The mixture should be creamy but still pourable.
3. Add the cubed chicken to the creamy mixture and gently fold until all pieces are coated. Be careful not to break up the chicken too much—we want nice, distinct pieces in the finished casserole.
4. Transfer the chicken and sauce mixture to your prepared baking dish, spreading it evenly. Make sure the chicken is in a single layer for even cooking.
5. In a separate bowl, combine the crushed crackers with melted butter and paprika. Sprinkle this mixture evenly over the chicken layer, covering the entire surface. The butter will help the topping become golden and crispy as it bakes.
6. Bake for 30-35 minutes, or until the topping is golden brown and the sauce is bubbling around the edges. The chicken should be cooked through—you can check by cutting into a larger piece to ensure it's no longer pink.
7. Remove from oven and let it rest for 5-7 minutes before serving. This allows the sauce to thicken slightly and makes serving much easier. The aroma will be incredible—warm and comforting.

Nutrition per serving

420 kcal	32 g	18 g	24 g
Calories	Protein	Carbs	Fat

Tips & notes

- Leftovers keep well refrigerated for 3-4 days
- You can use cream of chicken soup if you prefer
- For extra vegetables, add 1 cup frozen peas or mixed vegetables
- The cracker topping can be made with Ritz or similar butter crackers