

Helergon Kitchen

Million Dollar Chicken Casserole

15 min Prep time	**25 min** Cook time	**40 min** Total time
8 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

The Creamy Base

- [ ] 2 1/2 cups cooked shredded chicken (rotisserie or leftover)
- [ ] 1 cup shredded mild cheddar cheese
- [ ] 1 cup shredded mozzarella cheese
- [ ] 1 cup sour cream
- [ ] 8 oz (2 cups) cream cheese, softened

Seasonings and Binder

- [ ] 1 cup butter, melted
- [ ] 1 tsp garlic powder
- [ ] 1 tsp onion powder
- [ ] 1/2 tsp smoked paprika
- [ ] Salt and pepper to taste

The Topping and Garnish

- [ ] 6 oz crunchy crackers (e.g., Ritz, 12 crackers), crushed
- [ ] 1 tbsp chopped fresh parsley (optional garnish)

Instructions

1. First things first, go ahead and preheat your oven to 350°F (175°C). I like to lightly grease my 9x13-inch baking dish with a bit of butter or spray so nothing sticks—just a little habit from years of doing this.
2. Grab a large mixing bowl and combine your 2 1/2 cups cooked shredded chicken (rotisserie or leftover), 1 cup shredded mild cheddar cheese, 1 cup shredded mozzarella cheese, 1 cup sour cream, and 8 oz (2 cups) cream cheese, softened. Just stir it all together until everything is evenly coated and looking cozy.
3. Now, stir in that 1 cup butter, melted, along with the 1 tsp garlic powder, 1 tsp onion powder, 1/2 tsp smoked paprika, and a bit of salt and pepper to taste. Fold it in gently until the mixture is smooth and creamy—wow, it smells wonderful at this point.
4. Carefully transfer the chicken mixture into your prepared baking dish. Use your spatula to spread it out evenly so every bite is the same.
5. In a small bowl, melt the remaining 3 tablespoons of butter. Toss your 6 oz crunchy crackers (e.g., Ritz, 12 crackers), crushed in that butter and sprinkle those buttery crumbs evenly over the top of the chicken. It looks so inviting already.
6. Cover the dish loosely with aluminum foil—don't press it down too hard—and bake it for 18 minutes.

7. Take the foil off now and bake for another 7-10 minutes. You're looking for that top to be golden brown and just a little bit bubbly.

8. I know it's hard, but let the casserole rest for 5 minutes before serving. If you're feeling fancy, sprinkle on some 1 tbsp chopped fresh parsley (optional garnish) for a little pop of color.

Nutrition per serving

480 kcal	28 g	14 g	32 g
Calories	Protein	Carbs	Fat

Tips & notes

- The resting time is important; it lets the sauce set up so it's not too runny.
- Rotisserie chicken is a wonderful shortcut that keeps the flavor deep and savory.
- If you're making this for a crowd, the foil helps keep the moisture locked in during the first half of baking.