

Easy Chicken Casserole with Ritz Cracker Topping - A Family Favorite

Ritz Cracker Chicken Casserole



OVEN
350°F

TIME
30 min

METHOD
Air fryer

PRINT
Recipe Card

INGREDIENTS

3 cups cooked chicken, shredded
1 can cream of chicken soup
1 cup sour cream
1 tsp garlic powder
Salt & pepper, to taste
1 sleeve Ritz crackers, crushed
¾ cup melted butter
Optional: 1 cup shredded cheddar cheese, chopped
parsley for garnish

DIRECTIONS

1. Preheat oven to 350°F (175°C) and grease a 9x13-inch baking dish.
2. In a large bowl, mix together shredded chicken, cream of chicken soup, sour cream, garlic powder, salt, and pepper.
3. Spread the mixture evenly into the prepared baking dish.
4. If using, sprinkle cheddar cheese over the top of the chicken mixture.
5. In a separate bowl, combine crushed Ritz crackers and melted butter until evenly coated.
6. Sprinkle cracker topping evenly over the casserole.
7. Bake uncovered for 25-30 minutes, until golden brown and bubbly.
8. Let rest for 5 minutes before serving. Garnish with chopped parsley if desired.

TIPS FOR SUCCESS

Crush crackers finely for an even topping, or leave some chunks for extra crunch.

Use rotisserie chicken to save time-just shred and go!

Reduce the sour cream to ¾ cup or stir in cooked rice.

Broil for the final 2-3 minutes if you like an extra-crisp top. ?

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/easy-chicken-casserole-with-ritz-cracker-topping-a-family-favorite/>