

This Jalapeño Popper Chicken Casserole Is Loaded with Cheese and Flavor

Love jalapeño poppers? Love cheesy casseroles? Then you're in for a double win. This



OVEN
375°F

TIME
30 min

METHOD
Air fryer

PRINT
Recipe Card

INGREDIENTS

1 lb boneless, skinless chicken breast, diced

1 cup diced jalapeños (pickled or fresh)

1 cup shredded cheddar cheese

1 cup cream cheese, softened

1/2 cup mayonnaise

1/2 cup grated Parmesan cheese

1/2 cup breadcrumbs

Salt and pepper to taste

Cooking spray

Ingredient Notes & Swaps:

Jalapeños: Use pickled for a tangy heat or fresh for more spice. Remove seeds to control the kick.

Cheddar Cheese: Sharp cheddar adds bold flavor, but pepper jack or a blend works beautifully too.

Breadcrumbs: Panko gives extra crunch, or use crushed pork rinds for a low-carb twist.

Cream Cheese: Soften before mixing for a smooth, creamy texture.

Chicken: Rotisserie chicken makes a great time-saving sub.

Instructions:

Preheat oven to 375°F and spray a casserole dish with cooking spray.

Mix the filling: In a large bowl, combine diced chicken, jalapeños, cheddar cheese, cream cheese, mayo, Parmesan, salt, and pepper. Stir until fully mixed.

Fill the dish: Transfer mixture into the prepared casserole dish and smooth the top.

Add the topping: In a small bowl, mix breadcrumbs with a little melted butter (optional). Sprinkle evenly over the casserole.

Bake: Place in the oven and bake for 25-30 minutes, or until the top is golden and the chicken is cooked through.

Serve hot, with fresh herbs or extra jalapeños on top if you like.

Tips for Success:

Don't overbake: Keep an eye on it after 25 minutes-overcooking can dry out the chicken.

Mix it up: Add chopped cooked bacon or a dash of hot sauce for even more flavor.

Make ahead: Assemble the day before and bake when ready.

Want it crispier? Broil for 1-2 minutes at the end for a golden crust.

Serving Suggestions & Pairings:

Dorito Casserole - Crunchy, cheesy layers that match the bold flavor.

Beer Cheese Dip - Serve as a pre-dinner bite with chips or veggies.

Crockpot Nacho Dip - Keep the cheesy theme going strong.

Totchos - Tater tot nachos are the ultimate crispy sidekick.

Sheet Pan Quesadillas - Cheesy hand-helds that fit the flavor profile perfectly.

Storage & Leftovers:

Fridge: Store covered for up to 3-4 days.

DIRECTIONS

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9. Make ahead: Assemble the day before and bake when ready.
10. Want it crispier? Broil for 1-2 minutes at the end for a golden crust.
11. Serving Suggestions & Pairings: Pair this spicy, cheesy casserole with cool, crunchy sides or dip-friendly dishes for the full experience:
12. Dorito : Casserole - Crunchy, cheesy layers that match the bold flavor.
13. Beer : Cheese Dip - Serve as a pre-dinner bite with chips or veggies.

14. Crockpot : Nacho Dip - Keep the cheesy theme going strong.
15. Totchos - Tater tot nachos are the ultimate crispy sidekick.
16. Sheet : Pan Quesadillas - Cheesy hand-helds that fit the flavor profile perfectly.
17. Storage & Leftovers: Fridge: Store covered for up to 3-4 days.
18. Reheat: Warm in the oven or air fryer to restore the crunchy top.
19. Freeze: Assemble and freeze unbaked. Thaw overnight and bake as usual.
20. More Recipes You'll Love: Dorito Casserole - A fun, crunchy casserole classic.
21. Beer : Cheese Dip - Creamy and rich.
22. Crockpot : Nacho Dip - Perfect for dipping or spooning on top.
23. Totchos - Loaded and ready to party.
24. Sheet : Pan Quesadillas - Great as a main or cheesy side.
25. Final Thoughts: This Ooey-Goopy Cheddar Jalapeño Popper Chicken Casserole is what happens when jalapeño poppers crash the dinner table in casserole form. Rich, creamy, spicy, and easy to make-this dish delivers big-time comfort with just the right kick.

SWAPS & NOTES

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

Original recipe: <https://chefmaniac.com/this-jalapeno-popper-chicken-casserole-is-loaded-with-cheese-and-flavor/>