

## Ritz Cracker Chicken Casserole - Creamy, Crunchy Comfort Food

Ritz Cracker Chicken Casserole: Creamy, Crunchy, and Totally Irresistible



**OVEN**  
**375°F**

**TIME**  
**40 min**

**TEMP**  
**165°F**

**PRINT**  
**Recipe Card**

### INGREDIENTS

- 4 boneless, skinless chicken breasts
- Salt and pepper, to taste
- 1 sleeve Ritz crackers, crushed (about 30 crackers)
- $\frac{1}{2}$  cup grated Parmesan cheese
- $\frac{1}{2}$  cup unsalted butter, melted
- 1 cup sour cream
- 1 can (10.5 oz) cream of chicken soup
- $\frac{1}{2}$  cup chicken broth
- 1 tbsp fresh parsley, chopped (optional, for garnish)

#### Ingredient Notes & Swaps:

Chicken: You can substitute chicken thighs if you prefer dark meat-just adjust cook time slightly.

Soup: Cream of mushroom or cream of celery can work in a pinch.

Cheese: Swap Parmesan with sharp cheddar or add both for an extra cheesy kick.

Crackers: No Ritz? Use crushed Club crackers or buttery breadcrumbs for a similar crunch.

#### Step-by-Step Instructions:

Prep the Oven and Dish: Preheat your oven to 375°F (190°C).

Lightly grease a 9x13-inch baking dish.

Season the Chicken: Pat chicken breasts dry with paper towels.

Season both sides with salt and pepper, then place in the prepared baking dish.

**Mix the Topping:** In a bowl, combine crushed Ritz crackers, grated Parmesan, and melted butter. Stir until the crackers are coated and slightly clumpy.

**Add Creamy Layers:** Spread sour cream evenly over the chicken breasts.

In a separate bowl, whisk together the cream of chicken soup and chicken broth. Pour this mixture evenly over the chicken and sour cream.

**Top and Bake:** Sprinkle the Ritz cracker mixture generously over the top.

Bake uncovered for 35-40 minutes, or until chicken is fully cooked (internal temp of 165°F) and the topping is golden brown.

**Rest and Serve:** Let rest for 5-10 minutes before serving.

Garnish with fresh parsley for a pop of color and flavor.

**Tips for Success:**

Use thin or pounded chicken breasts for even cooking and more surface area for toppings.

**Make it ahead:** Assemble the casserole and refrigerate (unbaked) for up to 24 hours. Bake when ready.

**Want more crisp?** Broil the casserole for the last 2 minutes to really crunch up that topping.

**Serving Suggestions and Pairings:**

Dorito Casserole for a fun, crunchy dinner duo

Mexican Chicken and Rice Casserole if you're feeding a crowd

Easy Turkey Wings for a cozy Sunday meal

One-Pan Breakfast Bake if you want to start AND end the day with casserole goodness

## DIRECTIONS

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2. Lightly grease a 9x13-inch baking dish.
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15. **Serving Suggestions and Pairings:** Serve this casserole with a simple side salad or steamed veggies to balance out the richness. It also goes perfectly with:
16. **Dorito :** Casserole for a fun, crunchy dinner duo
17. **Mexican :** Chicken and Rice Casserole if you're feeding a crowd
18. **Easy :** Turkey Wings for a cozy Sunday meal
19. **One-:** Pan Breakfast Bake if you want to start AND end the day with casserole goodness
20. **Beer :** Cheese Dip for an indulgent appetizer beforehand
21. **Storage & Leftover Tips:** Fridge: Store leftovers in an airtight container for up to 3-4 days. Reheat in the microwave or oven until warm.
22. **Freezer:** Freeze fully baked portions in freezer-safe containers for up to 2 months. Thaw overnight in the fridge and reheat.
23. **Re-crisp the topping in the oven at 350°F for 10 minutes if reheating a full portion.**
24. **More Recipes You'll Love:** If you love hearty, comforting, cheesy meals, don't miss these favorites:
25. **Dorito :** Casserole

## SWAPS & NOTES

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## TIPS FOR SUCCESS

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

Original recipe: <https://chefmaniac.com/ritz-cracker-chicken-casserole-creamy-crunchy-comfort-food/>