

Family-Favorite Chicken Dorito Casserole That's Always a Hit

Dorito Chicken and Cheese Casserole



OVEN
350°F

TIME
20 min

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INGREDIENTS

3 cups cooked, shredded chicken (rotisserie works great)

1 bag (10-12 oz) Nacho Cheese Doritos, crushed

2 cups shredded cheddar cheese (divided)

1 can (10.5 oz) cream of chicken soup

1/2 cup sour cream

1/2 cup milk

1 can (10 oz) Rotel tomatoes with green chilies, drained

1 tsp garlic powder

1 tsp onion powder

1/2 tsp paprika

1/2 tsp chili powder

Salt and pepper, to taste

Optional garnish: chopped fresh cilantro, green onions, or jalapeños

Ingredient Swaps & Notes:

Doritos: Spicy Nacho or Cool Ranch can give a fun twist.

Chicken: Use leftover grilled chicken or swap with shredded turkey.

Cheese: Add a blend like Monterey Jack or pepper jack for extra flavor.

Rotel substitute: Use diced tomatoes + chopped green chilies if needed.

Instructions:

Spread half the crushed Doritos on the bottom of the baking dish.
Add the shredded chicken evenly across the Doritos.
Pour the creamy sauce over the chicken and spread with a spatula.
Sprinkle 1 cup of cheddar cheese on top.
Add the rest of the crushed Doritos, then the remaining cheese.
Cover with foil and bake for 20 minutes.
Uncover and bake another 10-15 minutes, until the cheese is bubbly and golden.
Tips for Success:
Crush Doritos lightly: You want bite-sized pieces, not Dorito dust.
Don't skip the foil: It prevents the cheese from burning before the casserole heats through.
Rotisserie chicken shortcut: Saves major time and adds flavor.
Let it rest: Cooling for 5-10 minutes helps the layers set for easier slicing.
Serving Suggestions & Pairings:
A crunchy side salad with lime vinaigrette
A scoop of guacamole or Beer Cheese Dip
Corn on the cob or Mexican-style street corn

DIRECTIONS

1. Preheat Oven: Set oven to 350°F (175°C) and grease a 9x13-inch baking dish.
2. Make the Sauce: In a bowl, mix cream of chicken soup, sour cream, milk, drained Rotel, garlic powder, onion powder, paprika, and chili powder. Stir until smooth.
3. Layer the Casserole:
4. Spread half the crushed : Doritos on the bottom of the baking dish.
5. Add the shredded chicken evenly across the : Doritos.
6. Pour the creamy sauce over the chicken and spread with a spatula.
7. Sprinkle 1 cup of cheddar cheese on top.
8. 4. Top and Bake:
9. Add the rest of the crushed : Doritos, then the remaining cheese.
10. Cover with foil and bake for 20 minutes.
11. Uncover and bake another 10-15 minutes, until the cheese is bubbly and golden.
12. 5. Garnish & Serve: Let cool for 5 minutes. Garnish with chopped cilantro, green onions, or jalapeños for a zesty finish.
13. Tips for Success: Crush Doritos lightly: You want bite-sized pieces, not Dorito dust.
14. Don't skip the foil: It prevents the cheese from burning before the casserole heats through.
15. Rotisserie chicken shortcut: Saves major time and adds flavor.
16. Let it rest: Cooling for 5-10 minutes helps the layers set for easier slicing.

17. **Serving Suggestions & Pairings:** This casserole pairs perfectly with:
18. A crunchy side salad with lime vinaigrette
19. A scoop of guacamole or : Beer Cheese Dip
20. Corn on the cob or : Mexican-style street corn
21. For a fun dinner party theme, serve with : Totchos or a DIY Walking Taco Bar
22. **Storage & Leftovers:** Store: In the fridge for up to 3 days in an airtight container.
23. **Reheat:** Oven is best at 325°F for 15 minutes to preserve crispness.
24. **Freezing:** Skip the top layer of Doritos before freezing. Add fresh Doritos and cheese before baking.
25. **More Recipes You'll Love:** If this casserole hit the spot, you'll also want to try:

SWAPS & NOTES

Why I Love This Recipe Casseroles are the MVP of home cooking, and this one brings bold Tex-Mex flair with almost zero effort.

The crushed Doritos give it an addictive crunch, while the creamy Rotel-spiked sauce ties it all together with cheesy goodness.

It's in the same comfort food league as crowd-pleasers like my Crockpot Nacho Dip and Sheet Pan Quesadillas.

Chicken: Use leftover grilled chicken or swap with shredded turkey.

TIPS FOR SUCCESS

Crush Doritos lightly : You want bite-sized pieces, not Dorito dust.

Don't skip the foil : It prevents the cheese from burning before the casserole heats through.

Rotisserie chicken shortcut : Saves major time and adds flavor.

Let it rest : Cooling for 5-10 minutes helps the layers set for easier slicing.

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

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