

Creamy Chicken Casserole with Cheese and Crunchy Topping

Neiman Marcus Chicken Casserole



OVEN
350°F

TIME
30 min

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INGREDIENTS

- 2 cups cooked chicken, shredded
- 1 can (10.5 oz) cream of mushroom soup
- 1 1/2 cups shredded cheddar cheese
- 1 cup breadcrumbs
- 1 tbsp butter, melted

DIRECTIONS

1. Preheat oven to 350°F (175°C). Grease a medium casserole dish.
2. In a mixing bowl, combine shredded chicken, cream of mushroom soup, and shredded cheddar cheese. Mix well.
3. Pour mixture into the prepared casserole dish and spread evenly.
4. In a small bowl, toss breadcrumbs with melted butter.
5. Sprinkle the breadcrumb mixture evenly over the top of the casserole.
6. Bake for 25-30 minutes, until the top is golden and the casserole is bubbling.
7. Let cool for 5 minutes before serving.

SWAPS & NOTES

Soup : Cream of chicken or cream of celery can be used if you prefer.

Cheese : Use Monterey Jack, Gruyère, or a cheddar blend for different flavors.

Breadcrumbs : Panko or crushed Ritz crackers work beautifully.

Add-ons : Stir in some cooked broccoli, peas, or sautéed mushrooms for extra heartiness. ? Step-by-Step Instructions Preheat oven to 350°F (175°C) .

TIPS FOR SUCCESS

Use rotisserie chicken to save time and boost flavor.

For a crispier topping, broil the last 2-3 minutes , watching carefully.

Make ahead by assembling everything and refrigerating-just bake when ready to serve.

If you like a bit of heat, stir in a dash of hot sauce or cayenne . ?

