

Chicken Bubble Biscuit Bake: A Creamy, Cheesy Casserole Dream

Chicken Bubble Biscuit Bake Casserole



OVEN
350°F

TIME
35 min

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INGREDIENTS

- 3 cups cooked chopped chicken (or canned chicken)
- 2 cans cream of chicken soup
- 1¹/₂ cups sour cream
- 1 cup grated cheese (cheddar or a cheese blend)
- 2 tablespoons Ranch dressing mix
- ... cup cooked, chopped bacon
- 1 (12 oz) can Grands Jr Biscuits, cut into quarters
- 1 additional cup grated cheese, for topping

DIRECTIONS

- 1.** Step 1: Preheat and Prep: Preheat your oven to 350°F (175°C). Lightly grease a 9x13-inch baking dish with cooking spray.
- 2.** Step 2: Mix the Filling: In a large mixing bowl, combine:
- 3.** Cooked chicken
- 4.** Cream of chicken soup
- 5.** Sour cream
- 6.** 1 cup grated cheese
- 7.** Ranch seasoning mix
- 8.** Cooked, chopped bacon
- 9.** Step 3: Cut the Biscuits: Pop open your can of Grands Jr Biscuits and cut each biscuit into 4 pieces. Add these biscuit pieces to the chicken mixture and stir gently to coat evenly.
- 10.** Step 4: Assemble and Top: Pour everything into your prepared baking dish. Spread out evenly. Top with the remaining 1 cup of grated cheese.
- 11.** Step 5: Bake to Perfection: Bake uncovered for 25-35 minutes, or until the cheese is bubbling and the biscuit tops are golden brown.
- 12.** Step 6: Cool & Serve: Let rest for a few minutes before serving. Serve with a crisp salad or steamed green beans for a complete meal.

SWAPS & NOTES

Chicken : Use rotisserie chicken to save time.

Cream of chicken soup : Substitute with cream of mushroom or

cream of celery for a twist.

Ranch dressing mix : If you're out, mix garlic powder, dried dill, onion powder, and parsley flakes.

Biscuits : Use flaky layers or buttermilk-style-whatever's your favorite!

TIPS FOR SUCCESS

Keep biscuit pieces small so they cook through evenly.

Check the center with a toothpick to ensure biscuits are fully baked before removing from the oven.

Double the bacon if you want even more savory depth.

Add veggies like peas or broccoli for a complete one-dish meal.

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

Original recipe: <https://chefmaniac.com/chicken-bubble-biscuit-bake-a-creamy-cheesy-casserole-dream/>