

Cheesy Chicken Mashed Potato Casserole - A Comfort Food Dream

Cheesy Chicken & Mashed Potato Casserole: The Cozy Bake You Need



OVEN
350°F

TIME
30 min

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INGREDIENTS

- 3 cups cooked chicken, shredded
- 4 cups mashed potatoes (store-bought or homemade)
- 1 cup shredded mozzarella cheese
- ½ cup shredded cheddar cheese
- 1 cup sour cream
- 1 tbsp garlic powder (or to taste)
- Salt and pepper, to taste
- Chopped green onions, for garnish (optional)

DIRECTIONS

- 1. Preheat and Prep:** Preheat your oven to 350°F (175°C) and lightly grease a 9x13-inch baking dish.
- 2. Combine the Goodness:** In a large bowl, mix together the shredded chicken, mashed potatoes, mozzarella, cheddar, sour cream, garlic powder, salt, and pepper. Stir until well combined and creamy.
- 3. Assemble:** Spread the mixture evenly into the prepared baking dish, smoothing out the top.
- 4. Bake:** Bake for 25-30 minutes, or until heated through and lightly golden on top.
- 5. Garnish and Serve:** Let it cool slightly before sprinkling with chopped green onions, if using. Serve warm and savor every creamy, cheesy bite.

TIPS FOR SUCCESS

This is the perfect way to use it up.

Whip your mashed potatoes with a little extra milk or butter before mixing.

Add-ins welcome: peas, spinach, cooked broccoli, or caramelized onions make great additions.

For extra richness, add a splash of heavy cream or an extra handful of cheese .

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

Original recipe: <https://chefmaniac.com/cheesy-chicken-mashed-potato-casserole-a-comfort-food-dream/>