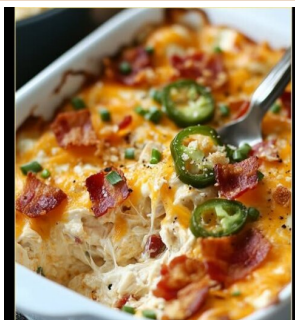


Turkey Bacon Jalapeño Popper Casserole: Your New Favorite Comfort Food

It has the soul of a beloved appetizer but the substance of a satisfying main course.



OVEN
375°F

TIME
20 min

PRINT
Recipe Card

SAVE
PDF

INGREDIENTS

Protein: 6 slices of cooked turkey bacon (chopped) and 4 cups of cooked, shredded chicken breast.

The Creamy Base: 8 oz of softened cream cheese, 1/2 cup of sour cream, and 1/2 cup of ranch dressing.

The Cheeses: A delicious duo of 1 1/2 cups shredded cheddar cheese and 1 cup shredded mozzarella cheese.

The Heat: 1/2 cup of chopped pickled or fresh jalapeños. Adjust this to your personal heat preference!

Seasonings: 1/2 tsp garlic powder, 1/2 tsp onion powder, plus salt and black pepper to taste.

The Topping: 1 cup of crushed butter crackers (like Ritz) or breadcrumbs, mixed with 2 tbsp of melted butter.

Prep: Non-stick cooking spray for the baking dish.

Swaps and Notes:

The Chicken Hack: The easiest way to get your shredded chicken is to grab a rotisserie chicken from the grocery store. It's a huge time-saver and the chicken is always moist and flavorful.

Control Your Spice: For a milder casserole, use pickled jalapeños (they tend to be less spicy than fresh) and make sure to remove all seeds and membranes if using fresh ones. For a fire-breathing "explosion," leave the seeds in!

Cheese is Queen: For the absolute creamiest, smoothest melt, buy your cheese in blocks and shred

it yourself. Pre-shredded cheese contains anti-caking agents that can make sauces a bit grainy.

Keto-Friendly Topping: To keep this dish strictly keto, swap the butter crackers for crushed pork rinds. It provides an amazing salty crunch!

Bacon Variations: Classic pork bacon is a fantastic substitute for turkey bacon. For a different smoky flavor, try using chopped ham or even cooked, crumbled sausage.

How to Make the Jalapeño Popper Casserole:

More Cheesy, Crowd-Pleasing Favorites:

How I Turned a Classic Sandwich Into the Ultimate

Cheesy Hot Dip: More proof that turning appetizers into main events is always a winning idea.

This Crockpot Nacho Dip is The Reason I Never Have

Leftovers: If you're planning a party, this dip is a must-make alongside the casserole.

My Favorite Dorito Casserole: For another unbelievably delicious and unconventional casserole with a crunchy topping.

The Best Chicken Enchiladas for Cozy Dinners: Can't get enough cheesy chicken bakes? My go-to enchilada recipe is a must-try.

My Favorite Party-Starting Beer Cheese Dip: Another guaranteed hit for any gathering.

Final Thoughts:

DIRECTIONS

1. **Prep :** Time: 20 minutes **Cooking Time:** 30 minutes **Total Time:** 50 minutes **Kcal:** ~580 per serving **Servings:** 6
2. **Step 1: Preheat and Prep** First things first, preheat your oven to a cozy 375°F (190°C). Grab a 9x13-inch baking dish and give it a light coating with non-stick cooking spray.
3. **Step 2: Create the Creamy Base** In a large mixing bowl, combine the softened cream cheese, sour cream, and ranch dressing. This step is why using room-temperature cream cheese is so important-it ensures you get a perfectly smooth, lump-free base. Stir everything together until it's homogenous and creamy. Now, mix in the garlic powder, onion powder, salt, and pepper.
4. **Step 3: Fold in the Main Ingredients** To the creamy base, add the shredded chicken, chopped turkey bacon, chopped jalapeños, and most of your shredded cheddar and mozzarella cheeses (reserve a small handful of each for sprinkling on top, if desired). Gently fold everything together until every piece of chicken and bacon is coated in that delicious, cheesy sauce.
5. **Step 4: Assemble and Top the Casserole** Spoon the mixture into your prepared baking dish and spread it out into an even layer. In a separate small bowl, combine the crushed butter crackers with the 2 tablespoons of melted butter. Toss until the crumbs are evenly moistened. Sprinkle this crunchy mixture evenly over the entire surface of the casserole.
6. **Step 5: Bake to Golden Perfection** Place the casserole into your preheated oven. Bake for 25-30 minutes. You'll know it's done when the filling is hot and bubbling around the edges and the cracker topping has

transformed into a beautiful golden-brown crust.

7. **Step 6: Rest and Serve** This is a tough but important step! Let the casserole rest for about 5 minutes after pulling it from the oven. This allows the molten cheese sauce to set up slightly, making it easier to serve. Garnish with some extra chopped jalapeños or fresh green onions, and serve hot.
8. **More Cheesy, Crowd-Pleasing Favorites:** If this recipe proves that cheesy, spicy, and comforting is your love language, then you're in the right place.
9. **How I : Turned a Classic Sandwich Into the Ultimate Cheesy Hot Dip:** More proof that turning appetizers into main events is always a winning idea.
10. **This : Crockpot Nacho Dip is The Reason I Never Have Leftovers:** If you're planning a party, this dip is a must-make alongside the casserole.
11. **My Favorite : Dorito Casserole:** For another unbelievably delicious and unconventional casserole with a crunchy topping.
12. **The : Best Chicken Enchiladas for Cozy Dinners:** Can't get enough cheesy chicken bakes? My go-to enchilada recipe is a must-try.
13. **My Favorite : Party-Starting Beer Cheese Dip:** Another guaranteed hit for any gathering.
14. **Final Thoughts: The Turkey Bacon Jalapeño Popper Casserole Explosion** is more than just a meal; it's an event. It's the dish that will have everyone gathered in the kitchen, spoons in hand, ready to dive in. It's the definition of a crowd-pleaser and a recipe you'll come back to again and again.
15. I hope you give this flavor explosion a try! Let me know in the comments how it turns out and if you made any fun customizations. Happy cooking!

SWAPS & NOTES

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

Original recipe: <https://chefmaniac.com/turkey-bacon-jalapeno-popper-casserole-your-new-favorite-comfort-food/>