

Fajita Chicken Casserole: Easy, Cheesy & Flavorful Family Dinner

Fajita Chicken Casserole: Your New Go-To for a Flavorful Family Fiesta!



OVEN
375°F

TIME
5 min

METHOD
Air fryer

PRINT
Recipe Card

INGREDIENTS

1 pound chicken breasts, cooked and shredded (rotisserie chicken is a great shortcut!)

1 packet (1 oz) fajita seasoning mix

1 bell pepper (any color, thinly sliced)

1 onion, thinly sliced

1 cup cooked rice (white or brown, cooled)

1 cup shredded cheddar cheese

1 cup shredded Monterey Jack cheese

1 cup sour cream

$\frac{1}{2}$ cup salsa (mild, medium, or hot, your preference)

2 tablespoons olive oil

Salt and pepper to taste (optional, for seasoning chicken/veggies)

Optional: chopped fresh cilantro or extra dollops of sour cream for garnish

Swaps and Notes:

Cooked Chicken: Shredded rotisserie chicken is a fantastic time-saver. Leftover baked or grilled chicken breast works perfectly too.

Fajita Seasoning: A store-bought packet is convenient, but you can also use your own homemade fajita seasoning blend.

Bell Pepper & Onion: Any color bell pepper works. Thinly sliced onions are best.

Cooked Rice: Using cooled, leftover cooked rice is ideal as it prevents the casserole from getting

mushy. Brown rice can be used for a nuttier flavor.

Cheese: The combination of cheddar and Monterey Jack provides great flavor and melt. Freshly shredded cheese always melts best! A Mexican cheese blend also works.

Sour Cream & Salsa: These create the creamy, tangy binder for the casserole. Adjust salsa heat to your liking.

Veggies (Optional): You can add corn kernels (canned or frozen/thawed), or black beans (rinsed and drained) for extra texture and nutrition.

Directions:

Preheat Oven & Prep Dish: Preheat your oven to 375°F (190°C). Lightly grease a 9x13 inch baking dish with nonstick cooking spray.

SautØ Veggies: In a large skillet, heat 2 tablespoons olive oil over medium heat. Add the sliced bell pepper and onion. SautØ for about 5 minutes, stirring occasionally, until they are tender-crisp.

Combine Casserole Mixture: In a large mixing bowl, combine the cooked shredded chicken, cooked rice, fajita seasoning, sour cream, salsa, the sautØed bell pepper and onion, and half (1 cup) of the shredded cheddar and Monterey Jack cheeses. Mix everything very well until thoroughly combined and all ingredients are evenly distributed.

Transfer & Top: Transfer the entire mixture to the prepared 9x13 inch baking dish and spread it out evenly. Top the casserole with the remaining half (1 cup) of the shredded cheeses.

Bake: Bake for 20-25 minutes, or until the cheese on top is melted, bubbly, and beautifully golden brown. The casserole should be heated through.

Serve: Serve hot, optionally garnished with chopped fresh cilantro or an extra dollop of sour cream.

This casserole pairs wonderfully with a side of tortilla chips for scooping or a fresh salad.

Tips for Success:

Cooked Chicken: Using pre-cooked chicken makes this recipe incredibly fast.

Cool Rice: Ensure your cooked rice is cooled before mixing it in to prevent the casserole from becoming mushy.

Freshly Shredded Cheese: Always opt for freshly shredded cheese for the best melt and flavor.

Don't Overcook Veggies: SautØ the bell pepper and onion until tender-crisp; they will continue to cook in the oven.

Adjust Seasoning: Taste the mixture before baking and adjust salt and pepper if needed.

Serving Suggestions and Pairings:

Weeknight Dinners: Quick and easy comfort.

DIRECTIONS

1. Making this : Fajita Chicken Casserole is incredibly simple - just sautØ, mix, and bake for a delicious meal!
2. Preheat : Oven & Prep Dish: Preheat your oven to 375°F (190°C). Lightly grease a 9x13 inch baking dish with nonstick cooking spray.
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11. Don't : Overcook Veggies: SautØ the bell pepper and onion until tender-crisp; they will continue to cook in the oven.
12. Adjust : Seasoning: Taste the mixture before baking and adjust salt and pepper if needed.
13. Serving Suggestions and Pairings: This Fajita Chicken Casserole is a complete and incredibly satisfying meal on its own. It's perfect for:
14. Weeknight : Dinners: Quick and easy comfort.
15. Family : Meals: A guaranteed crowd-pleaser.
16. Potlucks: Great for feeding a crowd.
17. Serve it with classic : Mexican sides:
18. A side of tortilla chips or warm flour tortillas for scooping.
19. Guacamole or extra salsa.
20. A simple green salad.
21. A refreshing : Pina Colada Smoothie for a tropical touch.
22. Storage and Leftover Tips: Leftover Fajita Chicken Casserole is fantastic! Store it in an airtight container in the refrigerator for up to 3-4 days. To reheat, cover loosely with foil and warm in a preheated oven at 300°F (150°C) until heated through and bubbly, or microwave individual portions. This casserole also freezes well for up to 2-3 months (bake first, then cool and freeze); thaw in the refrigerator overnight before reheating.
23. More Recipes You Will Love: If you loved the cheesy goodness and vibrant Mexican-inspired flavors of this casserole, here are a few more fantastic savory recipes that I think you'll absolutely love:
24. For another classic one-pan : Mexican dish, check out my This Mexican Chicken and Rice Casserole Is My Favorite One-Pan Dinner That's Always a Hit.
25. If you're a fan of quick and easy ways to feed a crowd with cheesy goodness, don't miss my These Sheet Pan Quesadillas Are My Favorite Way to Feed a Crowd Fast.

SWAPS & NOTES

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Leftover baked or grilled chicken breast works perfectly too.

Fajita Seasoning: A store-bought packet is convenient, but you can also use your own homemade fajita seasoning blend.

Bell Pepper & Onion: Any color bell pepper works.

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

Original recipe: <https://chefmaniac.com/fajita-chicken-casserole-easy-cheesy-flavorful-family-dinner/>