

Chicken Fajita Casserole: Easy, Cheesy & Flavorful Weeknight Dinner

smoky, spicy, and savory chicken and veggie mix



OVEN
375°F

TIME
5-7 min

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INGREDIENTS

1.5 lbs boneless, skinless chicken breasts or thighs, cut into bite-sized pieces
2 tablespoons olive oil
1 large bell pepper (any color, or a mix), thinly sliced
1 medium onion, thinly sliced
2 tablespoons fajita seasoning (store-bought or homemade)
1 (10 oz) can Rotel diced tomatoes with green chilies, undrained
1 (15 oz) can black beans, rinsed and drained (optional)
1 (8 oz) block cream cheese, softened
 $\frac{1}{2}$ cup milk (whole milk recommended)
2 cups shredded Mexican blend cheese, divided
Optional toppings for serving: sour cream, salsa, guacamole, fresh cilantro, sliced jalapeños

DIRECTIONS

- 1. Sauté Chicken & Veggies:** Heat 2 tablespoons olive oil in a large skillet or Dutch oven over medium-high heat. Add the chicken pieces and cook, stirring, until no longer pink and lightly browned, about 5-7 minutes. Add the thinly sliced bell pepper and thinly sliced onion to the skillet. Cook, stirring occasionally, for 5-7 minutes, until the vegetables begin to soften. Stir in the 2 tablespoons fajita seasoning. Cook for 1 minute more until fragrant.
- 2. Add Tomatoes & Beans:** Stir in the 1 (10 oz) can Rotel diced tomatoes with green chilies (undrained). If using, add the 1 (15 oz) can rinsed and drained black beans. Bring the mixture to a simmer, stirring, and cook for 2-3 minutes to let flavors meld. Remove from heat.
- 3. Prepare Creamy Base:** In a separate medium bowl, whisk together the 1 (8 oz) block softened cream cheese and $\frac{1}{2}$ cup milk until smooth and well combined.
- 4. Assemble the Casserole:** Preheat your oven to 375°F (190°C). Lightly grease a 9x13-inch baking dish. Spread the chicken and vegetable mixture evenly over the bottom of the prepared baking dish. Spoon dollops of the creamy cream cheese mixture over the chicken and vegetables. Gently spread it out as much as possible. Sprinkle 1 cup of the shredded Mexican blend cheese evenly over the top.
- 5. Bake to Perfection:** Place the baking dish in the preheated oven. Bake for 20-25 minutes, or until the casserole is bubbly around the edges and heated through. Remove the casserole from the oven and sprinkle the remaining 1 cup of shredded Mexican blend cheese over the top. Return to the oven for another

5-10 minutes, or until the cheese is completely melted and golden brown.

6. Garnish & Serve: Remove the casserole from the oven. Let it cool slightly for 5-10 minutes before serving. This helps the layers set. Garnish generously with your favorite fresh toppings such as sour cream, salsa, guacamole, fresh cilantro, or sliced jalapeños. Serve warm and enjoy your delicious Chicken Fajita Casserole!

SWAPS & NOTES

Chicken: Both boneless, skinless chicken breasts or thighs work perfectly.

Cut into uniform bite-sized pieces for even cooking.

Bell Peppers & Onion: Any color bell pepper works well.

Thinly slicing the vegetables ensures they cook down nicely in the casserole.

TIPS FOR SUCCESS

Cut Chicken & Veggies Uniformly: Cut chicken and vegetables into similar-sized pieces for even cooking.

Don't Overcook Veggies in Skillet: They'll continue to cook in the oven, so you want them tender-crisp in the skillet.

Softened Cream Cheese: Essential for a smooth creamy base that blends easily.

Don't Overcrowd Skillet: Cook chicken in batches if needed to ensure browning, not steaming.

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

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