

Indulge in Elegance: Neiman Marcus Chicken Casserole Recipe

There are some dishes that transcend a simple meal and become an event. The



OVEN
350°F

TIME
30-35 min

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INGREDIENTS

4 cups cooked chicken, shredded or diced (rotisserie chicken works great!)

2 (10.5 oz) cans cream of chicken soup

1 cup sour cream

1/2 cup mayonnaise

1/2 cup chicken broth

1/2 teaspoon onion powder

1/2 teaspoon garlic powder

Salt and freshly ground black pepper to taste

1 (8 oz) package wide egg noodles, cooked al dente according to package directions

2 cups shredded sharp cheddar cheese, divided

1 cup crushed Ritz crackers (about 30-35 crackers)

1/4 cup (4 tablespoons) unsalted butter, melted

DIRECTIONS

- 1. Preheat : Oven & Prepare Dish:** Preheat your oven to 350°F (175°C). Lightly grease a 9x13 inch baking dish.
- 2. Cook : Noodles:** Cook the wide egg noodles according to package directions until al dente. Drain well and set aside.
- 3. Combine : Creamy Mixture:** In a large bowl, whisk together the cream of chicken soup, sour cream, mayonnaise, chicken broth, onion powder, garlic powder, salt, and pepper until smooth and well combined.
- 4. Assemble : Casserole:** Add the cooked chicken and cooked egg noodles to the creamy mixture. Stir gently until everything is evenly coated. Fold in 1 ½ cups of the shredded cheddar cheese.
- 5. Transfer to : Dish:** Pour the chicken and noodle mixture into the prepared baking dish, spreading it evenly.
- 6. Prepare : Topping:** In a small bowl, combine the crushed Ritz crackers and melted butter. Mix until the crumbs are moistened.
- 7. Add : Topping:** Sprinkle the remaining ½ cup of shredded cheddar cheese over the top of the casserole, then evenly spread the buttered Ritz cracker crumbs over the cheese.
- 8. Bake:** Bake for 30-35 minutes, or until the casserole is bubbly around the edges and the topping is golden brown and crisp.
- 9. Rest & : Serve:** Remove from the oven and let the casserole rest for 5-10 minutes before serving. This allows the casserole to set and makes it easier to

serve.

SWAPS & NOTES

Chicken: Using a rotisserie chicken is a fantastic shortcut for this recipe.

If cooking chicken from scratch, boil or bake chicken breasts or thighs until cooked through, then shred or dice.

Cream of Chicken Soup: For a richer flavor, you can use cream of mushroom soup or even a combination of both.

Cheese: While cheddar is classic, feel free to experiment with other good melting cheeses like Gruyere or a Monterey Jack blend for a different flavor profile.

TIPS FOR SUCCESS

Don't Overcook Noodles: Cook the egg noodles only to al dente, as they will continue to cook in the oven and you want them to hold

their shape.

Room Temperature Ingredients: Using sour cream and mayonnaise closer to room temperature can help them mix more smoothly into the sauce.

Evenly Spread Topping: Ensure the cracker topping is evenly spread for consistent crispness.

Resting Time: Don't skip the resting time!

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

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