

Crack Chicken Casserole: Easy, Cheesy, and Addictively Delicious

When it comes to comfort food, this



OVEN
350°F

TIME
25-30 min

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INGREDIENTS

- 3 cups cooked chicken, shredded or cubed
- 8 oz cream cheese, softened
- 1 cup sour cream
- 1 cup shredded cheddar cheese
- 1 cup shredded mozzarella cheese
- 1/2 cup cooked bacon, crumbled
- 1/4 cup ranch dressing mix (or 1 packet)
- 2 cups cooked pasta (penne or rotini work well)
- 1/2 cup green onions, chopped (optional, for garnish)

Instructions:

Preheat the Oven: Preheat your oven to 350°F (175°C) and lightly grease a 9x13-inch baking dish.

Make the Creamy Base: In a large mixing bowl, combine the cream cheese, sour cream, ranch dressing mix, and half of the shredded cheddar and mozzarella cheese. Stir until smooth and well blended.

Assemble the Casserole: Add the cooked chicken, cooked pasta, and half of the crumbled bacon to the creamy mixture. Stir to combine, ensuring everything is evenly coated.

Bake to Perfection: Transfer the mixture to the prepared baking dish and spread it out evenly. Top with the remaining cheese and bacon.

Bake: Bake in the preheated oven for 25-30 minutes, or until the cheese is melted and bubbly.

Garnish and Serve:Remove from the oven and let cool slightly. Garnish with chopped green onions if desired, and serve hot.

Tips for the Best Crack Chicken Casserole:

Use Rotisserie Chicken: Save time by using shredded rotisserie chicken.

Make It Low-Carb: Swap the pasta for cooked cauliflower rice or zucchini noodles.

Customize Your Add-Ins: Add veggies like broccoli or spinach for a nutritious twist.

Why This Recipe Will Be a Family Favorite:

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9. **Customize : Your Add-Ins:** Add veggies like broccoli or spinach for a nutritious twist.
10. **Why This Recipe Will Be a Family Favorite:** Crack Chicken Casserole is more than just a meal-it's a dish that brings everyone to the table. Its creamy, cheesy, and bacon-filled goodness makes it irresistible for kids and adults alike. It's also a fantastic make-ahead dish that reheats beautifully, so you can

enjoy it throughout the week.

11. Have you tried this recipe? Share your experience in the comments, and be sure to pass it along to friends and family who love cheesy comfort food. For more delicious recipes like this, visit I Wuv Cooking.

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

Original recipe: <https://chefmaniac.com/crack-chicken-casserole-easy-cheesy-and-addictively-delicious/>