

I Tried the Famous Church Basement Casserole Everyone Talks About

As a food writer, I test a lot of recipes. But this one? It hits differently.



OVEN
350°F

TIME
35 min

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INGREDIENTS

- 3 cups cooked shredded chicken
- 1 (10.5 oz) can cream of chicken soup
- 1 cup sour cream
- 1 cup mayonnaise
- 2 cups shredded cheddar cheese (divided)
- 1 sleeve buttery crackers (like Ritz), crushed
- 4 tablespoons melted butter
- $\frac{1}{2}$ teaspoon garlic powder
- $\frac{1}{2}$ teaspoon onion powder
- Salt and pepper to taste

DIRECTIONS

- Step 1: Preheat: Preheat your oven to 350°F. Lightly grease a 9x13 baking dish.
- Step 2: Mix the Filling: In a large bowl, combine:
- Shredded chicken
- Cream of chicken soup
- Sour cream
- Mayonnaise
- 1 $\frac{1}{2}$ cups shredded cheese
- Garlic powder, onion powder, salt, and pepper
- Stir until creamy and fully combined.
- Step 3: Assemble: Spread the mixture evenly into your prepared baking dish.
- Step 4: Add the Topping: Mix crushed crackers with melted butter. Sprinkle evenly over the casserole. Finish with the remaining $\frac{1}{2}$ cup of shredded cheese.
- Step 5: Bake: Bake uncovered for 30-35 minutes, or until hot and bubbly with a golden brown topping.
- Let it rest for 5-10 minutes before serving.

SWAPS & NOTES

Chicken Shortcut: Use rotisserie chicken to save time.
Lighter Option: Swap Greek yogurt for sour cream.

Extra Veggies: Stir in frozen peas or steamed broccoli.
Cheese Variations: Colby Jack or mozzarella work beautifully.

TIPS FOR SUCCESS

Don't overbake - you want creamy, not dry.

If prepping ahead, wait to add the cracker topping until just before baking.

Double the recipe for large gatherings - it disappears fast.

Let it sit briefly before serving so it slices neatly.

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

Original recipe: <https://chefmaniac.com/i-tried-the-famous-church-basement-casserole-everyone-talks-about/>