

## Easy Cheesy Ranch Chicken Casserole with Pasta and Creamy Sauce

### Cheesy Ranch Chicken Casserole



**OVEN**  
**375°F**

**TIME**  
**25 to 30 min**

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#### INGREDIENTS

- 2 cups cooked chicken, shredded or chopped
- 3 cups cooked pasta, such as penne or rotini
- 1 cup shredded cheddar cheese
- 1 cup shredded mozzarella cheese
- 1 can (10.5 ounces) cream of chicken soup
- 1/2 cup sour cream
- 1/2 cup milk
- 1 packet ranch seasoning mix
- 1 cup frozen peas, optional
- 1/2 teaspoon black pepper

#### DIRECTIONS

1. Preheat the oven: Preheat your oven to 375°F (190°C). Lightly grease a 9x13-inch baking dish and set it aside.
2. Make the creamy sauce: In a large mixing bowl, stir together the cream of chicken soup, sour cream, milk, ranch seasoning mix, and black pepper until smooth and well combined.
3. Add the casserole ingredients: Add the cooked chicken, cooked pasta, frozen peas if using, and half of the cheddar and mozzarella cheeses to the bowl. Stir until everything is evenly coated in the creamy ranch mixture.
4. Transfer to the baking dish: Spoon the mixture into the prepared baking dish and spread it out evenly.
5. Top with the remaining cheese: Sprinkle the rest of the cheddar and mozzarella over the top of the casserole.
6. Bake: Bake uncovered for 25 to 30 minutes, or until the casserole is hot, bubbly, and the cheese on top is melted and lightly golden.
7. Rest and serve: Let the casserole cool for a few minutes before serving. Garnish with chopped parsley or green onions if desired.

#### SWAPS & NOTES

This recipe is easy to adapt, which is one of the reasons it works so well for busy cooks.

Chicken: Rotisserie chicken is perfect here, but any cooked shredded or chopped chicken works.

Pasta: Penne and rotini are great because they hold sauce well, but shells or bowties would also work.

Cheese: Cheddar adds flavor while mozzarella adds melt.

## TIPS FOR SUCCESS

Cook the pasta just to al dente so it does not get too soft after baking.

Since it will continue cooking in the oven, slightly firm pasta gives the best final texture.

Use warm or room-temperature chicken if possible.

Very cold chicken can cool the mixture down and make the casserole take longer to heat through.

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

Original recipe: <https://chefmaniac.com/easy-cheesy-ranch-chicken-casserole-with-pasta-and-creamy-sauce/>