

Chicken & Squash Casserole for a Cozy Family Dinner

2 pounds yellow squash, cut into 1/4-inch slices



OVEN
350°F

TIME
12 min

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INGREDIENTS

2 1/2 to 3 pounds chicken
2 pounds yellow squash, cut into 1/4-inch slices
1/2 cup broth, plus more if needed
2 large carrots, shredded
1 medium onion, chopped
1 carton sour cream, 8 ounces
1 can cream of mushroom soup, 10 1/2 ounces
Salt, to taste
Black pepper, to taste
1/2 cup chicken-flavored stuffing mix
1/4 cup butter, melted

DIRECTIONS

1. Cook the chicken: Cook the chicken until done, then let it cool enough to handle.
2. Remove the meat from the bone and set it aside.
3. Cook the squash: Bring the squash to a boil in the broth and cook for about 12 minutes, until tender.
4. Drain well.
5. Combine the vegetables: In a large bowl, combine the cooked squash with the shredded carrots and chopped onion.
6. Make the creamy mixture: In a separate bowl, combine the sour cream, cream of mushroom soup, salt, and black pepper.
7. Mix the casserole filling: Add the cooked chicken and vegetables to the creamy mixture and stir until everything is well combined.
8. Fill the baking dish: Spoon the mixture into a lightly greased 9x13-inch baking dish.
9. Add the topping: Mix the stuffing mix with the melted butter.
10. Sprinkle it evenly over the casserole.
11. Bake: Bake at 350°F for about 30 minutes, until heated through and lightly golden on top.

SWAPS & NOTES

Yellow squash is the star vegetable here, and slicing it fairly thin helps it cook down nicely and blend into the casserole.

Cooked chicken from any method will work, including roasted,

boiled, or leftover chicken.

Just make sure it is cooled enough to remove from the bone if needed.

Cream of mushroom soup and sour cream create the creamy base, but the final seasoning still matters.

TIPS FOR SUCCESS

Drain the squash well after boiling so the casserole does not become too watery.

Shred or chop the chicken into bite-sized pieces so it mixes evenly through the casserole.

Taste the filling before baking if possible.

Since cream soups can vary in saltiness, it is helpful to adjust the seasoning before it goes into the oven.

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

Original recipe: <https://chefmaniac.com/chicken-squash-casserole-for-a-cozy-family-dinner/>