

Spinach Chicken Casserole with Cream Cheese and Mozzarella: A Creamy Family Favorite

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OVEN
375°F

TIME
15 min

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Recipe Card

SAVE
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INGREDIENTS

- 2 cups cooked chicken, shredded
- 2 cups fresh spinach, chopped
- 8 ounces cream cheese, softened
- 1 cup mozzarella cheese, shredded
- 1/2 cup sour cream
- 1/2 cup chicken broth
- 1 teaspoon garlic powder
- 1 teaspoon onion powder
- Salt and pepper, to taste
- 1/2 teaspoon red pepper flakes, optional
- 1/2 cup breadcrumbs, for topping

DIRECTIONS

1. Preheat your oven to 375°F and lightly grease a medium baking dish.
2. In a large mixing bowl, combine the softened cream cheese, sour cream, and chicken broth. Stir until smooth and creamy.
3. Add the garlic powder, onion powder, salt, pepper, and red pepper flakes if using. Mix well.
4. Fold in the shredded chicken, chopped spinach, and shredded mozzarella cheese. Stir until everything is evenly coated in the creamy mixture.
5. Transfer the mixture to the prepared baking dish and spread it into an even layer.
6. Sprinkle the breadcrumbs evenly over the top.
7. Bake for 25 to 30 minutes, or until the casserole is hot and bubbly and the top is lightly golden.
8. Let it rest for 5 minutes before serving so the filling can settle slightly.
9. The finished casserole should be creamy and cheesy underneath with a lightly crisp topping that makes every serving extra satisfying.

SWAPS & NOTES

This casserole is easy to adjust, which makes it even more useful on busy nights.

Chicken: Rotisserie chicken is an excellent shortcut here, but any cooked shredded chicken works.

Spinach: Fresh chopped spinach is great, though thawed frozen spinach can be used if it is squeezed very dry first.

Mozzarella: You can swap in Monterey Jack, provolone, or a mozzarella-cheddar blend for a slightly different flavor.

TIPS FOR SUCCESS

Make sure the cream cheese is softened before mixing.

This makes it much easier to create a smooth sauce and prevents lumps in the casserole.

Two cups of chopped fresh spinach will wilt down nicely in the oven, but if you use frozen spinach, be sure to squeeze out as much moisture as possible so the casserole does not turn watery.

If you want a more golden topping, you can place the casserole under the broiler for the last minute or two.

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

Original recipe: <https://chefmaniac.com/spinach-chicken-casserole-with-cream-cheese-and-mozzarella-a-creamy-family-favorite/>