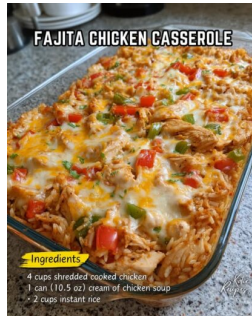


Cheesy Fajita Chicken Casserole Recipe for Busy Family Nights

4 cups shredded cooked chicken, about 3 large breasts



OVEN
350°F

TIME
35 min

PRINT
Recipe Card

SAVE
PDF

INGREDIENTS

- 4 cups shredded cooked chicken, about 3 large breasts
- 2 cups instant rice
- 1 can (10.5 ounces) cream of chicken soup
- 1 cup sour cream
- 1 cup frozen diced onion and bell pepper blend
- 1 can (10 ounces) diced tomatoes with chilies, undrained
- 1% cups chicken broth
- 1 packet (1.12 ounces) fajita seasoning
- 1 bag (8 ounces) shredded Mexican blend cheese, about 2 cups

DIRECTIONS

1. Preheat your oven to 350°F. Lightly spray a 9x13-inch casserole dish with nonstick cooking spray.
2. In a large mixing bowl, combine the shredded chicken, uncooked instant rice, cream of chicken soup, sour cream, frozen onion and bell pepper blend, undrained diced tomatoes with chilies, chicken broth, fajita seasoning, and half of the shredded cheese.
3. Stir everything together thoroughly until the mixture is fully combined and evenly coated.
4. Pour the mixture into the prepared casserole dish and spread it out evenly.
5. Cover the dish tightly with foil and bake for 35 minutes.
6. Remove the foil, sprinkle the remaining cheese over the top, and return the dish to the oven.
7. Bake uncovered for 10 more minutes, until the cheese is melted, bubbly, and slightly golden around the edges.
8. Let the casserole rest for a few minutes before serving so it sets up nicely.

SWAPS & NOTES

Rotisserie chicken works beautifully here and makes prep even easier.

You can also use leftover baked or poached chicken if that is what you have in the fridge.

Just make sure it is shredded or chopped into bite-sized pieces so it mixes evenly with the rice and sauce.

If you want to lighten things up a little, plain Greek yogurt can replace some or all of the sour cream.

TIPS FOR SUCCESS

Make sure the casserole is tightly covered during the first part of baking.

That trapped steam is what helps the instant rice soften properly and gives the dish its creamy texture.

If the foil is loose, some of that needed moisture can escape.

Mix the ingredients well before baking so the seasoning and soup base are evenly distributed.

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

Original recipe: <https://chefmaniac.com/cheesy-fajita-chicken-casserole-recipe-for-busy-family-nights/>