

## Chicken Zucchini Bake Is the Cheesy Weeknight Dinner I Keep Coming Back To

2 cups shredded cooked chicken



CHICKEN ZUCCHINI BAKE

You Will Need

- 2 cups shredded cooked chicken  
- 3 medium zucchinis, sliced  
- 1 cup halved cherry tomatoes  
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OVEN  
375°F

TIME  
1 min

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Recipe Card

SAVE  
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### INGREDIENTS

2 cups shredded cooked chicken  
3 medium zucchinis, sliced  
1 cup halved cherry tomatoes  
1 cup shredded mozzarella cheese  
1/2 cup grated Parmesan cheese  
1/2 cup softened cream cheese  
1 teaspoon garlic powder  
1/2 teaspoon onion powder  
1/2 teaspoon dried Italian seasoning  
Salt and black pepper, to taste  
1/2 cup sour cream  
1/2 cup milk or heavy cream  
1 tablespoon olive oil  
2 cloves garlic, minced  
1/4 cup chopped fresh parsley or basil

### DIRECTIONS

1. Preheat your oven to 375°F and lightly grease a baking dish.
2. Heat the olive oil in a skillet over medium heat. Add the minced garlic and sauté for about 1 minute, just until fragrant.
3. Add the sliced zucchini and cook for 3 to 4 minutes until slightly softened. Season lightly with salt and pepper, then remove from heat.
4. In a large mixing bowl, combine the softened cream cheese, sour cream, milk or heavy cream, garlic powder, onion powder, Italian seasoning, salt, and black pepper. Mix until smooth.
5. Stir in the shredded chicken, sautéed zucchini, and cherry tomatoes until everything is evenly coated in the creamy mixture.
6. Transfer the mixture to the prepared baking dish and spread it out evenly.
7. Sprinkle the mozzarella and Parmesan cheese evenly over the top.
8. Bake for 25 to 30 minutes, or until the casserole is bubbly and golden on top.
9. Remove from the oven and let it cool slightly before garnishing with fresh parsley or basil. Serve warm.

### SWAPS & NOTES

Rotisserie chicken is a fantastic shortcut here and makes this recipe even easier.

If you do not have cooked chicken on hand, leftover grilled or

baked chicken works just as well.

You can also substitute turkey if that is what you have in the fridge.

For the dairy, heavy cream will give you a richer, more decadent

bake, while milk keeps it a bit lighter.

### TIPS FOR SUCCESS

The biggest key to a great zucchini bake is controlling excess moisture.

Sautéing the zucchini first helps, but you can also pat the slices dry if they seem especially wet after cooking.

That small step helps the final casserole stay creamy instead of watery.

Make sure the cream cheese is softened before mixing the sauce.

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

Original recipe: <https://chefmaniac.com/chicken-zucchini-bake-is-the-cheesy-weeknight-dinner-i-keep-coming-back-to/>