

Oven Baked 4 Ingredient Amish Chicken and Green Bean Bake for an Easy Family Dinner

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OVEN
350°F

TIME
25 to 30 min

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INGREDIENTS

- 2 to 3 cups cooked chicken, shredded or cubed
- 2 cans green beans, drained
- 1 can cream of chicken soup
- 1 cup shredded cheddar cheese

DIRECTIONS

1. Preheat your oven to 350°F. Lightly grease a 9x13-inch baking dish.
2. Spread the cooked chicken evenly across the bottom of the prepared baking dish.
3. Layer the drained green beans evenly over the chicken.
4. Spoon the cream of chicken soup over the top and spread it as evenly as possible to cover the layers.
5. Sprinkle the shredded cheddar cheese over everything.
6. Bake uncovered for 25 to 30 minutes, or until the casserole is hot, bubbly, and the cheese is melted.
7. Let it rest for 5 minutes before serving.
8. That's all there is to it. It's the kind of dinner that practically makes itself.

SWAPS & NOTES

Cooked rotisserie chicken works beautifully here and makes this recipe even faster.

Leftover baked or poached chicken is another great option.

If you prefer, cream of mushroom soup can be used instead of cream of chicken for a slightly different flavor.

Cream of celery also works in a pinch.

TIPS FOR SUCCESS

Use fully cooked chicken so the bake heats evenly and finishes in the right amount of time.

Extra liquid is the main thing that can make this casserole thinner than intended.

If you want more seasoning, add black pepper, garlic powder, or onion powder between the layers.

The four-ingredient version is intentionally simple, but it's easy to build on.

