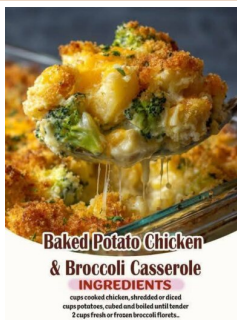


## Easy Chicken Broccoli Potato Casserole with Cheddar and Buttery Cracker Topping

Baked Potato Chicken & Broccoli Casserole: The Cozy Family Dinner Everyone Loves



**OVEN**  
**375°F**

**TIME**  
**8 to 10 min**

**PRINT**  
**Recipe Card**

**SAVE**  
**PDF**

### INGREDIENTS

- 2 cups cooked chicken, shredded
- 3 cups potatoes, cubed
- 2 cups broccoli florets, fresh or frozen and blanched
- 1 can (10.5 oz) cream of chicken soup
- 1/2 cup sour cream
- 1/4 cup milk
- 2 cups shredded cheddar cheese, divided
- 1/2 teaspoon garlic powder
- 1/2 teaspoon onion powder
- Salt, to taste
- Black pepper, to taste
- 1 cup crushed Ritz crackers or panko
- 2 tablespoons melted butter

### DIRECTIONS

1. Preheat the oven to 375°F and grease a 9x13-inch baking dish.
2. Place the cubed potatoes in a pot of salted water and boil for 8 to 10 minutes, or until just fork-tender. Drain well.
3. In a large bowl, stir together the cream of chicken soup, sour cream, milk, garlic powder, onion powder, salt, and black pepper until smooth.
4. Add the shredded chicken, cooked potatoes, broccoli, and 1 1/2 cups of shredded cheddar cheese.
5. Mix until everything is evenly coated in the sauce.
6. Spread the mixture evenly into the prepared baking dish.
7. Sprinkle the remaining 1/2 cup cheddar cheese over the top.
8. In a small bowl, mix the crushed : Ritz crackers or panko with the melted butter.
9. Sprinkle the topping evenly over the casserole.
10. Bake for 30 to 35 minutes, or until hot and bubbly and the topping is golden brown.
11. Let the casserole rest for 5 minutes before serving.

### SWAPS & NOTES

Rotisserie chicken is a perfect shortcut here and gives the casserole extra flavor with almost no effort.

You can also use leftover baked chicken, poached chicken, or even turkey if that is what you have on hand.

Fresh broccoli works well, but frozen broccoli is a convenient option too.

Just make sure it is blanched and drained so it does not release too much water into the casserole as it bakes.

## TIPS FOR SUCCESS

Boil the potatoes just until fork-tender, not fully soft.

They will continue to cook in the oven, and starting with overly soft potatoes can make the casserole too mushy.

Drain the potatoes well after boiling, and make sure the broccoli is not overly wet.

Extra moisture can thin the sauce and keep the casserole from baking up as creamy as you want.

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

Original recipe: <https://chefmaniac.com/easy-chicken-broccoli-potato-casserole-with-cheddar-and-buttery-cracker-topping/>