

Garlic Butter Chicken Scalloped Potatoes

Thinly sliced potatoes and cooked chicken baked in garlic butter cream sauce with a golden cheddar topping.



PREP

20 minutes

COOK

1 hour 20 minutes

TOTAL

1 hour 50 minutes

SERVES

6 servings

INGREDIENTS

- 2 pounds potatoes, about 4 large or 5 to 6 medium
- 2 cups cooked chicken, shredded or diced
- 1 cup heavy cream
- 1 cup whole milk
- 1 cup shredded cheddar cheese
- 4 tablespoons unsalted butter
- 4 garlic cloves, minced
- Up to 1 teaspoon salt, to taste
- 1/2 teaspoon black pepper
- 1 teaspoon dried thyme, optional
- Extra butter or cooking spray, for the dish

DIRECTIONS

1. Heat oven to 375 degrees F. Grease a 9x13-inch dish. Slice potatoes evenly 1/8 inch thick.
2. Melt butter; stir in garlic 30 to 60 seconds without browning. Add cream, milk, seasonings, and optional thyme. Warm gently; do not boil hard.
3. Layer one-third potatoes, half chicken, and one-third sauce. Repeat. Finish with remaining potatoes and sauce. Reserve cheese.
4. Cover tightly with foil. Bake 45 to 60 minutes, until center potatoes are nearly tender; extend covered baking if still firm.
5. Uncover; add cheddar. Bake 15 to 20 minutes, until potatoes are tender and center reaches 165 degrees F. Rest 10 minutes.

SWAPS & NOTES

Use cooked chicken, not raw. Timing excludes cooking chicken and includes resting. Thick slices or cold ingredients need longer.

Milk helps distribute the cream sauce. Use a knife to test potato tenderness; bubbling cheese alone is not a doneness test.

Chill within 2 hours (1 hour above 90 degrees F) at 40 degrees F or below. Use within 3 days, sooner if chicken was older. Reheat to 165 degrees F.

Freeze cooled portions airtight up to 2 months for quality; thaw refrigerated. Dairy sauce may separate slightly after freezing.

TIPS FOR SUCCESS

Keep slices even, seal the foil tightly, and add cheese only after the covered bake.

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

Original recipe: <https://chefmaniac.com/garlic-butter-chicken-scalloped-potatoes/>