

This Chicken & Squash Casserole Is the Cozy Dish I Crave All Year Long

Uses real, whole ingredients



OVEN
350°F

TIME
25 mins

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INGREDIENTS

2 ½ to 3 pounds cooked chicken (shredded or chopped)
2 pounds yellow squash, sliced into ¼ inch rounds
½ cup chicken broth (plus more if needed to boil squash)
2 large carrots, shredded
1 medium onion, chopped
1 (8 oz) carton sour cream
1 (10 ½ oz) can cream of mushroom soup
Salt and pepper to taste
½ cup chicken-flavored stuffing mix
¼ cup melted butter

DIRECTIONS

- 1. Cook the Chicken (If You Haven't Already):** If I'm starting with raw chicken, I usually boil it in lightly salted water until it's just cooked through-about 20 minutes. Then I let it cool a bit and pull the meat off the bone. Rotisserie chicken is a shortcut I use often, and it adds great flavor.
- 2. Boil the Squash Until Tender:** I place the sliced yellow squash in a large saucepan with the chicken broth, bring it to a boil, and simmer for 12 minutes. The goal is fork-tender but not mushy. Once it's ready, I drain the squash and set it aside.
- 3. Tip:** If your broth cooks off too quickly, just splash in a little more water to keep things moving.
- 4. Combine the Vegetables:** In a large bowl, I mix the cooked squash with the shredded carrots and chopped onion. The carrots add subtle sweetness and color, and the onion gives it that savory bite that rounds out the flavor.
- 5. Make the Creamy Sauce:** In a separate bowl, I stir together the sour cream, cream of mushroom soup, salt, and pepper. This mixture is what ties the entire casserole together. It's rich and creamy without being too heavy.
- 6. Mix Everything Together:** Time to bring it all together. I fold the chicken into the sour cream mixture, then gently stir in the squash, carrots, and onion. I try not to overmix-just enough to combine without breaking up the veggies too much.
- 7. Assemble the Casserole:** I spoon the mixture into a lightly greased 9x13-inch baking dish. No need to pack it down-just smooth the top a bit so the stuffing will sit evenly.

8. **Make the Buttery Topping:** In a small bowl, I mix the chicken-flavored stuffing mix with the melted butter. This gets sprinkled evenly over the top. As it bakes, the stuffing soaks up a bit of that creamy mixture below and turns beautifully golden and crisp.
9. **Bake Until Golden:** I pop the casserole into a preheated 350°F oven and bake it uncovered for 30 minutes. By the time it's done, the top is golden and the filling is bubbling around the edges-exactly what you want in a casserole.

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

Original recipe: <https://chefmaniac.com/this-chicken-squash-casserole-is-the-cozy-dish-i-crave-all-year-long/>