

12 Top Rated

Chicken Casserole Recipes



ALLFREECHICKENCASSEROLERECIPES

Chicken Casserole never tasted soooo Good



12 Top Rated Chicken Casserole Recipes

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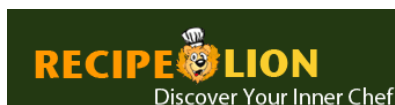
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Letter from the Editor

Dear Chicken Casserole Cookers,

Chicken casserole recipes are handy recipes to have when you're looking to make a wholesome meal in a jiffy! We're all busy, but we still want to eat well! One-pot dishes like chicken casserole are the perfect solution. We've compiled some of our readers' favorite chicken casserole recipes into this free eCookbook. This latest eCookbook of *12 Top Rated Chicken Casserole Recipes* has some of the best chicken casserole recipes around, and they're sure to fit every taste and preference!

This eCookbook has a diverse collection of great chicken casserole recipes. If you're looking for a tasty chicken pasta casserole recipe, check out our recipe for Cheesy Chicken Casserole (p.11), or one of our wholesome baked pasta recipes, such as our recipe for Mom's Baked Chicken and Spinach Pasta (p.15). If you're specifically looking for baked penne pasta recipes, look at our recipe for Penne Chicken Casserole Bake (p.17). We've also got some chicken casserole recipes with a tangy or spicy flair, such as our chicken enchilada casserole recipe for Chicken and Chile Enchiladas (p.12), or our lively recipe for Cheesy Chicken and Plantain Casserole (p.10). If you're looking for simple, plain comfort food, look at our chicken stuffing casserole recipes, such as our recipe for Amanda's Chicken Pot Pie (p.5), or chicken corn casserole recipes, such as our recipe for Baked Corn and Chicken (p.9). If you like Cracker Barrel restaurant recipes, be sure to also check out our recipe for Cracker Barrel Copycat Chicken Casserole (p.13). This handy eCookbook of *12 Top Rated Chicken Casserole Recipes* has enough recipes to spark many meal ideas!

For more great chicken casserole recipes, be sure to visit [AllFreeChickenCasseroleRecipes.com](http://www.AllFreeChickenCasseroleRecipes.com). While you're there, subscribe to AllFreeChickenCasseroleRecipes' free [The Quick-N-Chicken](#) newsletter to get free recipes delivered to your inbox every week.

Happy Casserole Cooking!

Sincerely,

Blair Chavis, Editor, AllFreeChickenCasseroleRecipes

<http://www.AllFreeChickenCasseroleRecipes.com/>

Read blog articles about our recipes at RecipeLionBlog.com

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15 MINUTE CHICKEN CASSEROLE

BY: FAVEDIETS.COM

This [15 minute chicken casserole](#) is the fastest casserole around. No oven, no problem. Throw this bad boy into your pressure cooker and it'll be done in no time! Great chicken casserole recipes like this one are at your fingertips at AllFreeChickenCasseroleRecipes!

SERVES: 4

PREPARATION TIME: 15 MIN

COOKING TIME: 12 MIN

INGREDIENTS

- 8 skinless chicken thighs, boneless and removed of excess fat
- 2 cups low sodium chicken broth
- 1 cup dry wine
- 2 teaspoons minced garlic, about 4 cloves
- 2 cups whole grain biscuit mix
- $\frac{2}{3}$ cup skim milk
- 1 tablespoon dried dill

INSTRUCTIONS

1. Add chicken thighs, broth, wine and garlic to cooker and cook for six minutes under high pressure in a pressure cooker. Reduce pressure quickly under cold water.
2. Combine biscuit mix, milk, and dill and drop large spoonfuls into boiling chicken broth.
3. Cook uncovered for six minutes.

AMANDA'S CHICKEN POT PIE

BY: AMANDA FROM AMANDA'S COOKIN'



If you're looking for a wholesome recipe for chicken casserole, this recipe for Amanda's Chicken Pot Pie is a perfect option--what's more wholesome than pot pie? Made with peas, carrots and potatoes, in a tasty crust, this pie is perfect!

[CLICK HERE FOR THE RECIPE](#)

BAKED CHICKEN WITH CHEESE

BY: RECIPELION.COM



This baked chicken with cheese really hits the spot after a long day of work or school. When you need a meal that will give you that comfort you need, then head to AllFreeChickenCasseroleRecipes and try our great chicken casserole recipes!

SERVES: 6

INGREDIENTS

- 6 chicken pieces
- 1 can cream of celery soup, undiluted
- 1 cup cooking sherry
- 1 can cream of chicken soup, undiluted
- 1 1/2 cups grated Colby longhorn cheese

INSTRUCTIONS

1. Cook chicken pieces in a greased flat pan, such as a 9x13-inch baking dish, until done. This can be done in the oven at 350F degrees for 25-40 minutes, depending on the size of the chicken pieces. You can also do it on the stove top.
2. Preheat oven to 350F degrees.

3. Mix together in a bowl the soups and cooking sherry, stirring well.
4. If the chicken is not already in a 9x13-inch baking pan, put it there now and pour the soup mixture over chicken.
5. Top with grated cheese and bake until cheese is bubbly about 15 more minutes. Serve over rice.

NOTES

If you like this chicken casserole recipe, you will love RecipeLion's free [Quick and Easy Chicken Casserole Recipe eCookbook](#). Download your copy free now!

BAKED CORN AND CHICKEN

BY: MRFOOD.COM



[Baked Corn And Chicken](#) is one of the heartiest chicken corn casserole recipes around. Made with corn bread stuffing, this southern style dish will be a favorite at the dinner table.

SERVES: 6

INGREDIENTS

- 6 boneless, skinless chicken breast halves (about 1-1/2 pounds total)
- 1/4 teaspoon garlic powder
- 1/2 teaspoon salt
- 1/4 teaspoon black pepper
- 1 (6-ounce) package cornbread stuffing mix
- 1 (8-3/4-ounce) can whole-kernel corn, drained
- 1 cup boiling water
- 1/4 cup (1/2 stick) butter, melted
- 1 (10-3/4-ounce) can condensed cream of celery soup (or other condensed cream soup)
- 1/3 cup milk
- 1 tablespoon chopped fresh parsley

INSTRUCTIONS

1. Preheat oven to 375°F. Coat a 9" x 13" baking dish with cooking spray.
2. Place chicken breast halves in a single layer in baking dish, and season with garlic powder, salt, and pepper.
3. In a large bowl, combine stuffing mix, corn, water, and melted butter; mix well and spoon over chicken.
4. In the same bowl, combine soup, milk, and parsley; mix well. Pour over stuffing then cover with aluminum foil and bake 35 minutes. Uncover and bake 8 to 10 more minutes, or until no pink remains in chicken and stuffing is golden.

CHEESY CHICKEN AND PLANTAIN CASSEROLE

BY: MELISSA FROM BITCHIN' CAMERO



Cheesy Chicken And Plantain Casserole is one of the more unique chicken casserole recipes, made with rich plantains, black beans, tomato sauce, peppers, onion, garlic and cheese.

SERVES: 4

COOKING TIME: 30 MIN

[CLICK HERE FOR THE RECIPE](#)

CHEESY CHICKEN CASSEROLE

BY: RECIPELION.COM

This quick and easy chicken noodle casserole combines three of the best ingredients around: cheese, chicken and noodles. This [Cheesy Chicken Casserole](#) is fun to make and delicious to eat. Make this cheesy chicken casserole today.

SERVES: 4

COOKING TIME: 30 MIN

INGREDIENTS

- 2 skinless boneless chicken breasts, cut into cubes
- 1/2 can cream of chicken soup
- 1 tablespoon olive oil
- 1/4 pound Velveeta cheese, cut into cubes
- 1/2 a bag egg noodles
- 1 can corn
- 1 tablespoon seasoned salt
- 1/2 tablespoon parsley flakes
- 1 teaspoon pepper

INSTRUCTIONS

1. Cook egg noodles in boiling water till chewy.
2. Cook chicken in olive oil, and salt till chicken is not pink in middle, then drain oil.
3. Combine cream of chicken soup, egg noodles, and chicken till boiling.
4. Reduce heat, and add Velveeta cheese, corn, and pepper. Cook until all of Velveeta is melted. Remove from heat and sprinkle with parsley flakes.

NOTES

If you like this chicken breast recipe, be sure to check out RecipeLion's full collection of [27 Tempting Chicken Breast Recipes](#)

CHICKEN AND CHILE ENCHILADAS

BY: AMANDA FROM AMANDA'S COOKIN'



This recipe for Chicken And Chile Enchiladas is one of the best recipes for chicken enchilada casserole around! Made with roasted chicken, fresh spices, diced green chile peppers, sour cream and cheese, it's spicy and delicious!

COOKING TIME: 40 MIN

[CLICK HERE FOR THE RECIPE](#)

CRACKER BARREL COPYCAT CHICKEN CASSEROLE

BY: FAVEDIETS.COM

This [healthier Cracker Barrel copycat chicken casserole](#) still has the flair of the Cracker Barrel restaurant recipes you know and love, but it's a recipe for chicken casserole that won't undo your diet day!

INGREDIENTS

- --Cornbread:
- 1 cup yellow cornmeal
- 1/3 cup whole wheat flour
- 1 1/2 teaspoons baking powder
- 1 tablespoon sugar (or equivalent sugar substitute)
- 1/2 teaspoon salt
- 1/2 teaspoon baking soda
- 2 tablespoons vegetable oil (or equivalent butter substitute)
- 3/4 cup low fat buttermilk
- 1 egg (or equivalent egg substitute)
- 1/2 cup melted margarine (or equivalent butter substitute)
- --Chicken Filling:
- 2 tablespoons margarine (or equivalent butter substitute)
- 1/4 cup chopped yellow onion
- 1/2 cup celery, sliced thin
- 1 3/4 cups low sodium chicken broth
- 1 can low fat cream of chicken soup
- 1 teaspoon salt
- 1/4 teaspoon freshly ground black pepper
- 2 1/2 cups cooked chicken breasts, cut into bite-size pieces

INSTRUCTIONS

CORNBREAD:

1. Mix all except melted margarine (or equivalent butter substitute) together in mixing bowl until smooth.
2. Pour into greased (or sprayed) 8-inch square baking pan and bake at 375 degrees F for 20 to 25 minutes until done.
3. Remove from oven and let cool completely.

4. When cool, crumble cornbread and place 3 cups of cornbread crumbs in mixing bowl.
5. Add 1/2 cup melted margarine (or equivalent butter substitute) to crumbs and mix well, set aside

CHICKEN FILLING:

1. In saucepan on medium low heat, place margarine (or equivalent butter substitute) and sauté onion and celery until transparent, stirring occasionally.
2. Add chicken broth, low fat cream of chicken soup, salt and pepper.
3. Stir until well blended and soup is dissolved completely.
4. Add chicken; stir and blend until mixture reaches a low simmer.
5. Cook for 5 minutes, then remove from heat.
6. Place chicken mixture in greased 2 1/2-quart casserole dish or individual casserole dishes (about four).
7. Spoon cornbread crumb topping on top of chicken mixture; do not stir into chicken filling.
8. Place baking dish in preheated oven at 350 degrees F for 35 to 40 minutes. The crumbs will turn a golden yellow.
9. A side order of country green beans or salad makes for a hearty meal.

MOMS BAKED CHICKEN AND SPINACH PASTA

BY: MELISSA FROM BITCHIN' CAMERO



Mom's Baked Chicken And Spinach Pasta is a wholesome chicken pasta casserole recipe made with whole wheat pasta shells, fresh spinach, garlic, olive oil, white wine and mozzarella. It's a healthy dish for any night of the week.

SERVES: 8

COOKING TIME: 25 MIN

[CLICK HERE FOR THE RECIPE](#)

NOTES

FOR MORE ITALIAN CHICKEN PASTA CASSEROLE RECIPES, CHECK OUT THESE [10 SUPER FAST ITALIAN CHICKEN PASTA CASSEROLE RECIPES](#).

PARMESAN CHICKEN AND RICE CASSEROLE

BY: YUMMYLAND



Parmesan Chicken And Rice Casserole is a homemade chicken rice casserole recipe made without using condensed soup. Fresh vegetables, cream and chicken broth make up this wholesome casserole.

COOKING TIME: 50 MIN

[CLICK HERE FOR THE RECIPE](#)

PENNE CHICKEN CASSEROLE BAKE

BY: MRFOOD.COM



Penne Chicken Casserole Bake, made with three kinds of cheese and broccoli, is a delightful chicken pasta casserole recipe, perfect for a cold night.

SERVES: 6

COOKING TIME: 50 MIN

INGREDIENTS

- 1 pound penne pasta
- 2 pounds ricotta cheese
- $\frac{3}{4}$ cup grated Parmesan cheese
- 1 (12-ounce) can fat-free evaporated milk
- 1 egg
- 1 tablespoon garlic powder
- 1 teaspoon salt
- $\frac{1}{2}$ teaspoon black pepper
- 1 (10-ounce) package frozen chopped broccoli, thawed and well drained
- 1 (10-ounce) package or 2 cups cooked chunked chicken breast
- 2 cups shredded mozzarella cheese

INSTRUCTIONS

1. Preheat oven to 350°F. Prepare penne pasta according to package directions; drain. Coat a 9" x 13" baking dish with cooking spray.
2. Meanwhile, in a large bowl, combine ricotta cheese, Parmesan cheese, evaporated milk, egg, garlic powder, salt, and pepper; mix until well combined.

3. Stir in broccoli and cooked chicken; mix well. Add penne and toss gently until well mixed; pour into baking dish and sprinkle with mozzarella cheese.
4. Cover with foil and bake 45 minutes then remove foil and bake 5 more minutes.

NOTE

Check out [How to Make a Great Chicken Casserole, Plus Top 10 Chicken Casserole Recipes](#) for casserole tips & inspiration!

TASTY BBQ CHICKEN PASTA BAKE

BY: HOW SWEET IT IS



This recipe for Tasty BBQ Chicken Pasta Bake is a chicken pasta casserole recipe with a kick! Made with smoked cheese, boneless chicken, rotini and BBQ sauce, it's a pasta casserole with some zing!

COOKING TIME: 25 MIN

[CLICK HERE FOR THE RECIPE](#)

Looking for even more of your favorite easy, delicious chicken casserole recipes? Then be sure to check out the [AllFreeChickenCasserole.com](http://www.AllFreeChickenCasserole.com) website for all sorts of tasty recipes, including:

[CHEESY CHICKEN CASSEROLES](#)

[CHICKEN AND RICE CASSEROLE RECIPES](#)

[CHICKEN AND VEGETABLE CASSEROLE RECIPES](#)

[CHICKEN PASTA CASSEROLE RECIPES](#)

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