

12 Top-Rated

Chicken

Casserole Recipes



ALLFREECASSEROLERECIPES
Easy Casserole Recipes for Everyday Cooking



12 Top-Rated Chicken Casserole Recipes

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12 Top-Rated Chicken Casserole Recipes

LETTER FROM THE EDITOR

Dear Casserole Cookers,

There is nothing more comforting or satisfying than a hearty helping of homemade chicken casserole. Nothing beats an easy chicken casserole recipe as a main dish. In this eCookbook, *12 Top-Rated Chicken Casserole Recipes*, you will find all of our best chicken bake recipes. No matter which of these chicken casseroles you choose to make, we guarantee that you will have a smile on your face.

You may not think that there are many different ways to prepare chicken casserole, but we are here to prove you wrong. This comprehensive eCookbook includes chicken casserole recipes, Mexican and Tex-Mex chicken casseroles recipes, and Italian chicken casserole recipes. Our collection of chicken casseroles has something for everyone.

This eCookbook is full of recipes that you will want to make again and again. All of the recipes use versatile ingredients that you can easily keep on hand at all times. Best of all, this eCookbook includes a wide variety of recipes, so you will be able to make them all without getting bored.

For more great casserole recipes, be sure to visit AllFreeCasseroleRecipes.com. While you're there, [subscribe to our free newsletter, *The Casserole Connection*](#), to get free recipes delivered to your inbox every week.

Happy Casserole Cooking!

Sincerely,

The Editors of AllFreeCasseroleRecipes.com

<http://www.allfreecasserolerecipes.com>

Read blog articles about our recipes at RecipeChatter.com.

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CLASSIC CHICKEN CASSEROLE RECIPES

CREAMY SLOW COOKER CHICKEN AND RICE CASSEROLE

By: Arielle Matlin, [AllFreeCasseroleRecipes Original Recipe](#)

There is nothing better than an easy chicken casserole recipe, except maybe a slow cooker chicken casserole recipe. This recipe for Creamy Slow Cooker Chicken and Rice Casserole is the perfect recipe to make during a busy week because the slow cooker does all of the work. All you have to do is combine the ingredients and let the slow cooker do the rest. No one will believe that this flavorful chicken casserole is so easy to make.



Serves: 4

Preparation Time: 5 min

Slow Cooker Time HIGH: 3 hr

Slow Cooker Time LOW: 4 hr

Ingredients

- 4 large boneless, skinless chicken breasts
- 1 can light cream of chicken soup
- 1 can light cream of mushroom soup
- 1 can light cream of celery soup
- 1/2 cup celery, diced
- 1 cup instant brown rice

Instructions

1. Mix the 3 cans of soup and rice in the slow cooker.
2. Place the chicken on top of the mixture, and then add the diced celery.
3. Cook for 3 hours on high or 4 hours on low.

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[EASY CHEESY RITZY CHICKEN CASSEROLE](#)

By: [Mandy from Mandy's Recipe Box](#)

Dinner doesn't get much easier than this. It's a new chicken casserole recipe to add to your dinner menu. Easy, Cheesy, Ritzy Chicken Casserole uses 8 common ingredients that, when combined, create a tasty masterpiece. You won't believe how easy it is to make. Seriously. Besides cooking the pasta, it's basically a dump 'n' go recipe. This flavorful and easy chicken casserole recipe is sure to become one of the most requested recipes in your recipe box. Your entire family will gobble up this Easy, Cheesy, Ritzy Chicken Casserole.



Serves: 4

Ingredients:

- 3-4 chicken breasts, chopped and cooked or 1 (14-ounce) can chicken
- 16 ounces egg noodles, cooked
- 24 ounces sour cream
- 2 cans cream of chicken soup
- 8 ounces shredded Cheddar cheese
- 8 ounces shredded mozzarella cheese
- 1 sleeve Ritz crackers, crushed
- 1/4 cup margarine, melted
- 2 tablespoon poppy seeds (optional)

Directions:

1. Combine chicken, sour cream, soup & cheeses in a large bowl; stir to combine.
2. Add the noodles and gently stir till coated.
3. Pour into a greased 9×13 baking dish.
4. Mix crackers and margarine; sprinkle over the top.
5. Sprinkle with Poppy seeds.
6. Bake at 350 degrees F for 25-30 minutes or till crackers are crispy and golden brown and cheese is melted.

12 Top-Rated Chicken Casserole Recipes

[POPPY SEED CHICKEN](#)

By: [Christy from The Girl Who Ate Anything](#)

The next time your kids ask for chicken for dinner, make them Poppy Seed Chicken. This is an easy main dish casserole that you can make for on a busy weeknight. It's got chicken, sour cream, Ritz Crackers, and poppy seeds. To make it "fancy," add Worcestershire sauce, garlic, and lemon juice. You'll be glad you did, as that gives the dish even more flavor and appeal.



Ingredients:

- 5 cups chicken breasts, cooked and cubed
- 1 cup sour cream
- 2 (14.5 ounce) cans condensed cream of chicken soup
- 2 cups crushed Ritz crackers (about 1½ rolls of crackers)
- ½ cup melted butter
- 1 tablespoon poppy seeds

Additional Ingredients to make it fancy:

- 1 teaspoon Worcestershire sauce
- 1 teaspoon celery salt
- 1 teaspoon minced garlic
- 1 tablespoon lemon juice
- ¼ teaspoon pepper

Directions:

1. Preheat oven to 350 degrees F.
2. Boil raw chicken breasts with salt and pepper until done. For more flavor, boil it with half an onion cut into large chunk. Let chicken cool slightly and cut into one inch cubes. Place cubed chicken in a 9X13 casserole dish.
3. Stir together the condensed soup and sour cream. If you wish to add the additional flavorings stir in the Worcestershire, celery salt, garlic, lemon juice, and pepper to the soup and sour cream mixture. Pour over the chicken.
4. In a separate bowl, stir together the crushed crackers and melted butter. Sprinkle over the chicken and sauce. Sprinkle the poppy seeds on top.
5. Bake for 20-30 minutes in the preheated oven, until the top of the casserole is browned and the sauce is bubbly. Serve plain or over rice.

12 Top-Rated Chicken Casserole Recipes

[CLASSIC CHICKEN TETRAZZINI](#)

By: [Julie from Menu Musings of a Modern American Mom](#)

Chicken and pasta is a great combination for dinner. You have your carbs and your protein, so just throw in some veggies and you've got yourself a meal. Classic Chicken Tetrazzini is a very easy recipe to follow, and will soon be added to your dinner rotation. This version has bell peppers and is topped with sliced almonds, which add extra flavor and crunch.



Ingredients:

- 8 oz spaghetti noodles
- 3 tablespoons butter
- 1 cup chopped bell pepper (mix of red and yellow)
- 1/4 cup onions, chopped fairly small
- 3 cups cooked chicken chunks
- 2 cups grated Monterey Jack cheese
- 1 can cream of chicken and mushroom soup
- 2/3 - 1 soup can of milk
- Salt and pepper to taste
- Garlic powder
- Dried basil
- Italian seasoning
- Oregano
- Paprika to garnish
- Sliced almonds

Directions:

1. Chop the chicken into 1 inch pieces. Season chicken liberally with salt, pepper, basil, Italian seasoning and oregano. Sauté onions and peppers in butter. Add the chicken when the vegetables are about half done. Cook over medium until chicken is cooked through. Don't overcook the chicken. Remove from heat.
2. Put a large pot of water on to boil. Add the spaghetti noodles when water is fully boiling and chicken is about half done. Cook about 9 minutes according to package directions.
3. Drain cooked pasta. Return to pot. Add soup mix, milk, and cooked chicken to pasta. Thoroughly mix and adjust seasoning
4. Add to casserole dish that is sprayed with nonstick cooking spray. Add cheese liberally to the top. The cheese could be added into the mix as well. Top with sliced almonds and a sprinkling of paprika. Bake uncovered at 350 degrees F for 25 min.

12 Top-Rated Chicken Casserole Recipes

[FRENCH-FRIED ONION CHICKEN AND RICE CASSEROLE](#)

By: [Brandi from Aunt Bee's Recipes](#)

This French-Fried Onion Chicken and Rice Casserole recipe takes your average chicken dinner and turns it into something extraordinary. While you may have a delicious chicken casserole already in your weekly rotation, you probably have never thought that the simple addition of something like French-fried onions could change everything! From start to finish, this dish takes around 35 minutes, which makes it great to serve for an easy weeknight dinner. You can use either leftover chicken or a rotisserie chicken to make it even easier. The best part is that you don't have to worry about cooking rice!



Ingredients:

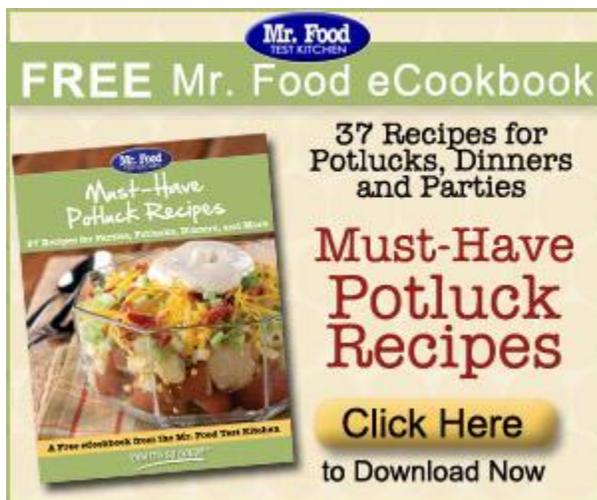
- 2 cups cooked chicken (leftover or a store bought rotisserie chicken works great)
- 1/2 cup carrots diced (sautéed in 1 tablespoon butter)
- 1/2 cup peas
- 1 bag of boil-in-the-bag rice
- 1 (10 3/4 oz) can cream of chicken soup
- 1 1/4 cup milk
- 1/2 tsp garlic powder
- 1/2 tsp salt
- 1/4 tsp black pepper
- 2 cups French fried onions (divided)
- 1 1/2 cups extra sharp shredded cheese (divided)

Directions:

1. Preheat oven to 350 degrees F.
2. Prepare bag of rice according to package directions. Meanwhile sauté carrots.
3. Combine cooked chicken, sautéed carrots, peas, rice, cream of chicken soup, milk, garlic powder, salt, pepper, 1 cup of French fried onions, and 1/2 cup of cheese. Pour into a buttered 2 quart baking dish. Cover with foil and bake for 10 minutes. Remove foil and top with remaining cheese and French fried onions. Bake for 5 more minutes or until cheese is melted and bubbly and serve.

12 Top-Rated Chicken Casserole Recipes

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12 Top-Rated Chicken Casserole Recipes

MEXICAN AND TEX-MEX CHICKEN CASSEROLE RECIPES

COWBOY CHICKEN CASSEROLE

By: Kaitlin Weiler, [AllFreeCasseroleRecipes Original Recipe](#)

This Cowboy Chicken Casserole is definitely one of the better ones out there. Try this easy chicken casserole recipe if you are feeling that craving for Mexican food and a desire to make a casserole. The best part about this recipe is the crushed tortilla chips. They add a nice, salty crunch to the whole dish. Add that to the cheesy chicken mixture, and you have a dish that is just like a hearty, yummy plate of nachos. Make this Cowboy Chicken Casserole the next time you are craving a comforting chicken casserole.



Ingredients:

- 2 large boneless, skinless chicken breasts
- 32 ounces chicken stock
- 1 teaspoon black peppercorns
- 1 teaspoon salt
- 2 (4-ounce) cans diced green chilies
- 1/2 yellow onion, diced
- 1 red bell pepper, chopped
- 4 ounces cream cheese
- 1/2 cup frozen corn kernels, thawed
- 1 (15-ounce) can of reduced sodium black beans, drained and rinsed
- 2 1/2 cups crushed tortilla chips (about half a bag)
- 1 1/4 cup shredded Cheddar cheese

Directions:

1. Place the chicken in a large pot. Cover the chicken breasts with the stock. Add the salt, peppercorns, and one can of green chilies. Bring the stock up to a boil, reduce to a simmer, cover, and let cook for about 10 to 15 minutes or until the chicken reaches an internal temperature of 165 degrees F. Remove the chicken from the pot and let cool. Once the chicken has cooled, shred the chicken into large pieces. Reserve 1 cup of the cooking liquid.
2. Preheat the oven to 375 degrees F.
3. In a large skillet, sauté the onion and bell pepper in one tablespoon of oil with a pinch of salt. Cook for 7 to 10 minutes or until the onions are translucent.
4. Add the reserved cup of cooking liquid and the remaining can of green chilies to the skillet with the onions and bell pepper. Bring the stock to a simmer. Stir in the cream cheese.
5. Once the cream cheese has melted, remove the pan from the heat. Gently fold in the chicken, corn, and black beans.
6. Spray an 8 x 8 inch baking dish with cooking spray. Spread 1 cup of crushed tortilla chips in the bottom of the dish. Top with half of the chicken mixture. Top with 1/2 cup of cheese and another 1/2 cup of crushed tortilla chips. Top with the remaining chicken mixture, 1 cup of tortilla chips, and 3/4 cup of cheese.
7. Bake for 20 minutes or until the cheese is golden brown.

12 Top-Rated Chicken Casserole Recipes

[TEX MEX CHICKEN LASAGNA](#)

By: [Lisa from Creole Contessa](#)

There is nothing more delicious than a cheesy chicken casserole. This Tex Mex Chicken Lasagna is bursting with flavor. Don't have a recipe for an upcoming church supper or potluck? Well, look no further. This dish will have your friends asking you how to cook lasagna. The blend of cheeses and spices make this dish a must-have for your meal. It is so good, you will be sure to come back for seconds.



Prep Time: 10 minutes

Cook Time: 1 hour 30 minutes

Servings: 8

Ingredients:

- 3 lb. boneless, skinless, chicken thighs
- 1 small red onion, skin removed, cut in half
- 1 small white onion, skin removed, cut in half
- 1 bell pepper
- 2 stalks celery
- 1 jalapeno
- ½ lb. poblano peppers
- ½ lb. Anaheim peppers
- 4 cloves garlic
- ½ c. flour
- 2 c. heavy cream
- 2 c. milk
- ½ bunch Italian parsley
- 1 lb. jack cheese, grated reserve 1/2 c for sauce
- ½ lb. cheddar cheese
- 1 1/2 c. Parmesan cheese
- 1/2 c. ricotta cheese
- 1 box lasagna noodles
- Extra virgin olive oil

Spice Blend:

- 1 tbsp. oregano
- 1 tbsp. creole seasoning
- 1 tbsp. chili powder
- 1 tbsp. garlic powder
- 1 tbsp. onion powder

Directions:

1. Preheat oven to broil.
2. Put on a large pasta pot of water. Bring to boil. Once the water is boiling, add about 1 teaspoon of salt to water. To bring water to boil quickly, top with a lid but remove lid during the cooking of the pasta.
3. Rinse chicken and pat dry. Place in a large bowl and set aside. Mix all seasonings in a small bowl. Sprinkle two tablespoons of the seasoning blend on the chicken and mix well. Refrigerate chicken while you prepare the vegetables.

12 Top-Rated Chicken Casserole Recipes

4. Place all vegetables except Italian parsley on an oven proof tray. Coat with 2 tablespoons of olive oil and a pinch of salt. Mix well and roast all vegetables until slightly charred. Remove from oven and cover with a towel and set aside. Turn oven temperature to 375 degrees F.
5. Remove chicken from refrigerator. In a shallow bowl add flour and 1 tsp. of seasoning blend, mix well. Take the chicken and lightly coat in the flour mixture. In a large pot or skillet heat 2 tablespoons of olive oil over medium high heat. Add chicken and brown about 3-4 minutes on each side.
6. Repeat until all the chicken has been browned. Do not discard flour mixture. Place chicken on a plate and set aside. Note: The chicken will not be cooked all the way through. It will finish cooking in the oven when baked.
7. Remove skin and seeds of roasted Anaheim, Poblano, and Bell Peppers. Place all roasted vegetables into blender and pulse leaving slightly chunky and set aside.
8. Chop the chicken into ½-inch pieces.
9. In the pan that the chicken was cooked in add 1 tablespoon of olive oil, add remaining flour and whisk well for about 2 minutes over medium heat. Lower heat to medium-low, add parsley and mix well. Pour in chicken broth, milk, and cream. Whisk well.
10. Add 1 tablespoon of seasoning blend and mix well. Add Cheddar cheese and 1/2 cup of Parmesan cheese and 1/2 cup of jack cheese by the handful, blending well after each addition. Whisk in 1/2 cup of ricotta cheese. Add the roasted vegetables and mix well. Add remaining seasonings. Remove about 1 1/2 cups of cream vegetable mixture and set aside. This will be used to top lasagna. Add chicken and juices back to the pot and mix well. Cook on low heat for about 5-6 minutes.
11. Add pasta to pot, stir, and cook 6 1/2 minutes. Pasta will finish cooking in oven. Drain pasta, rinse in hot water, and drain again. Coat with 1 tablespoon of olive oil to prevent sticking.
12. In a 9 X 13 oven proof casserole dish, spray with nonstick cooking spray and set aside.

To Assemble:

1. Ladle about 1 cup of the sauce mixture on the bottom of the casserole dish, top with a layer of lasagna noodles, slightly overlap noodles. Top with a third of the sauce mixture, top with jack cheese, repeat with the next layer, ending with a final layer of lasagna noodles on top. Spread remaining sauce on top of lasagna. Sprinkle Parmesan cheese and the remaining Jack cheese on top/
2. Spray a large piece of aluminum foil with nonstick cooking spray to prevent cheese from sticking. Cover casserole dish and bake at 375 degrees F for 30 minutes. Remove foil and bake for about 15 to 20 more minutes until browned. Allow to cool slightly before cutting, about 20 minutes. Serve warm.

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CHICKEN TOSTADA CASSEROLE

By: [Amanda Formaro for AllFreeCasseroleRecipes.com](http://www.AllFreeCasseroleRecipes.com)

What a beautiful Mexican chicken casserole this is. Called Chicken Tostada Casserole, this dish is filled with Mexican flavors. What's more, it's colorful, which makes it all the more enticing. It's a great dish to make for your family. They're sure to love it if they can't get enough of Mexican food.

Serves: 6

Ingredients:

- 1 pound chicken, diced
- 1 medium onion, chopped
- 1 clove garlic, minced
- 1/2 cup red bell pepper, chopped
- 2 (14-ounce) cans enchilada sauce
- 1 (10-ounce) package frozen corn, thawed
- 1/2 cup pitted black olives, drained and sliced
- 1 (15-ounce) can refried beans
- 2 cups shredded Cheddar cheese or Mexican cheese blend
- 6 6-inch corn tortillas, cut into quarters
- 1 green onion, sliced (garnish)
- 1 tablespoon tomato, chopped (garnish)



Directions:

1. Preheat oven to 350 degrees F.
2. In a large bowl, combine chicken, 1 can of the enchilada sauce, onion, garlic, red bell pepper, corn and olives. Stir to coat and combine. If chicken was leftover and in the refrigerator, heat mixture in the microwave for a couple of minutes to take the chill off the meat.
3. In a 9 x 9 inch baking dish, layer as follows: 1/2 of remaining can of enchilada sauce, 1/2 of the tortilla pieces, 1/2 of the meat mixture, 1/2 of the refried beans, and 1/2 of the cheese. Repeat the layers again.
4. Bake for 30 to 40 minutes. Dish will be bubbly and cheese melted. Remove from oven and garnish with sliced green onions and chopped tomatoes.

ITALIAN CHICKEN CASSEROLE RECIPES

MOM'S BAKED CHICKEN AND SPINACH PASTA

By: Kaitlin Weiler, [AllFreeCasseroleRecipes Original Recipe](#)

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. Plus, it's super simple to make. All you need to do to make this chicken casserole recipe is cook chicken with garlic, wine, and a few more ingredients. The chicken is then combined with cooked pasta, topped with plenty of cheese, and baked until golden brown.



Serves: 8

Ingredients:

- 1 pound bowtie pasta
- 2 tablespoons olive oil
- 2 pounds boneless, skinless chicken breasts (see note)
- 8 cloves garlic, minced
- 1/2 teaspoon salt
- 1/4 cup white wine or dry white wine
- 5 cups fresh baby spinach leaves, stems removed
- 2 cups shredded mozzarella cheese

Directions:

1. Preheat the oven to 350 degrees F. Lightly spray a 9 x 13 inch baking dish with cooking spray.
2. Place a large stockpot filled with at 4 quarts water and 1 Tablespoon salt over high heat. When it comes to a rolling boil, drop in the pasta and cook for the time specified on the package. Drain.
3. While pasta water heats and pasta cooks, place a 12" round x 3" deep non-stick fry pan over medium high heat. Add the oil and cook the chicken, stirring frequently until chicken is nearly cooked through, about 5 minutes. Add the garlic and salt and stir, continuing to cook 2 to 3 minutes until chicken is cooked and very fragrant.
4. Stir in the wine over high heat, stirring to lift any browned bits in the bottom of the pan, then add the spinach and continue to cook and stir another 5 minutes until spinach wilts. Off the heat, add the drained pasta to the pan and stir to combine. Pour into the prepared pan. Sprinkle cheese on top and bake until hot and lightly browned, about 20 minutes.

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[CHICKEN ALFREDO CRESCENT CASSEROLE](#)

By: Emily Ramirez, [AllFreeCasseroleRecipes Original Recipe](#)

Crescent roll recipes make great weeknight dinners and this Chicken Alfredo Crescent Casserole is one of the best. The authentic Italian combination of juicy chicken, tender broccoli, and creamy Alfredo sauce is easy to replicate at home when you're armed with this chicken casserole recipe. With just a few ingredients, you can create a hearty meal that's hard to resist, but so simple to make. You can use whatever ingredients you have on hand or even leftovers from last night, which will save you time and money.



Serves: 8

Ingredients:

- 3 cups cooked chicken, diced
- 1 cup cooked broccoli florets, chopped
- 1 (15-ounce) jar garlic Alfredo sauce
- 1 (8-ounce) can crescent rolls
- 1 1/2 cup Italian blend shredded cheese
- 1/2 teaspoon dried basil

Directions:

1. Preheat oven to 375 degrees F and spray a 9-inch pie plate with nonstick cooking spray.
2. In a large mixing bowl, gently mix chicken, broccoli, and between 1/2 jar to 3/4 jar of Alfredo sauce together. Set aside.
3. Place triangles of crescent roll dough in dish about an inch apart from each other. Larger ends of triangles should be in the middle of the dish while the narrow tips should be hanging off the side of the dish by several inches. Spread each piece in the bottom of the pan until you are able to seal edges together and create a crust.
4. Sprinkle one cup of cheese onto dough. Spoon broccoli chicken mixture evenly onto crust. Spread a thin layer (about 3 tablespoons) of Alfredo sauce on top.
5. Gently pull tips of dough over the mixture until the tips touch in the middle. Sides of the tips should not touch one another. You should see the mixture peeking through the spaces between dough tips.
6. Top with remaining cheese and sprinkle with basil.
7. Bake, uncovered, for about 20 minutes or until golden brown.

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[EASY CHICKEN PARMESAN CASSEROLE](#)

By: Kaitlin Weiler, [AllFreeCasseroleRecipes Original Recipe](#)

Easy Chicken Parmesan Casserole is a terrific chicken casserole recipe that's packed with all the flavors of the traditional Italian dish. This version is easier and healthier for you. How, you ask? By turning it into a casserole, using fresh ingredients, and baking the chicken instead of frying it. Chicken Parmesan is a classic Italian meal, so if you want to give your recipe a makeover, try this option. Many people have their own versions of Chicken Parmesan, so it's nice to try a new one every once in a while. Make this easy casserole the next time you're in the mood for Chicken Parmesan.



Serves: 6

Ingredients:

- 3 large boneless, skinless chicken breasts, cut into 3-inch pieces
- 1/4 cup extra virgin olive oil
- 5 cloves garlic, minced
- 3 tablespoons shredded fresh basil
- 1 teaspoon Italian seasoning
- Salt and pepper to taste
- 24 ounces pasta sauce, jarred or homemade
- 1 (8-ounce) bag of shredded mozzarella cheese
- 1 (5-ounce) bag garlic croutons, crushed
- 1 cup shredded Parmesan cheese

Directions:

1. Preheat the oven to 350 degrees F.
2. Spray a 9 x 13-inch baking dish with cooking spray. Spread the 1/4 cup of sauce on the bottom of the dish.
3. In a large bowl or gallon freezer bag, combine the chicken pieces, olive oil, Italian seasoning, garlic, basil, salt, and pepper. Turn to coat.
4. Spread about 1/4 cup of the pasta sauce on the bottom of the baking dish. Place the chicken in the dish in an even layer. Top the chicken with the remaining pasta sauce, making sure that all of the chicken is covered. Bake for 30 minutes.
5. After 30 minutes, remove the chicken from the oven. Top the casserole with mozzarella cheese, crushed croutons, and Parmesan cheese. Bake for another 20 minutes or until the top is golden brown.

12 Top-Rated Chicken Casserole Recipes

[BAKED ITALIAN CHICKEN PANZANELLA](#)

By: [Brandi from Aunt Bee's Recipes](#)

If you love Italian chicken recipes then you are sure to enjoy this recipe for Baked Italian Chicken Panzanella. This fun and easy chicken casserole recipe combines a classic Italian bread salad with chicken for a hearty and flavorful meal. This dump-and-go casserole recipe is extraordinarily simple to make, and it only requires one dish. Cooked or leftover chicken is layered with diced tomatoes, croutons, Italian dressing, and cheese before baking in the oven until it is hot and bubbly.



Ingredients:

- 2 teaspoons olive oil
- 1 medium onion, chopped
- 1 green or red pepper, chopped
- 2 garlic cloves, minced
- 2 zucchini, shredded with skins on
- 2 cups carrots, shredded
- 1 teaspoon salt
- 1 tablespoon fresh dill, chopped
- 1 cup cooked rice
- 1 cup cherry tomatoes, halved
- 1/4 cup Parmesan cheese, plus 2 tablespoons
- 1/2 cup shredded Cheddar cheese
- 1/4 cup bread crumbs
- 2 eggs, slightly beaten

Directions:

1. Preheat oven to 350 degrees F.
2. In a 2 quart casserole dish layer chicken, drained tomatoes, green onions, and croutons. Drizzle Italian dressing all over and cover with foil. Bake for 20 minutes.
3. Remove foil and top with shredded parmesan cheese. Bake for 10 minute more or until cheese is melted. Remove from oven and allow to set for 5 minutes. Sprinkle with basil and serve.

12 Top-Rated Chicken Casserole Recipes

SPECIAL THANKS

THE FOLLOWING BLOGGERS MADE THIS EBOOK POSSIBLE:

[Brandi from Aunt Bee's Recipes](#)

[Mandy from Mandy's Recipe Box](#)

[Christy from The Girl Who Ate Everything](#)

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