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**Quick
& Easy**
**Chicken Casserole
Recipes**



Dozens of your favorites including:

- ✓ **Almond Chicken Casserole**
- ✓ **Cheesy Chicken Casserole**
- ✓ **Quick Saucy Chicken Casserole**
- ✓ **...and so much more!**



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Letter from the Editors

Dear Reader,

After a long hard day, one of the most difficult things to do is muster the energy to make dinner; however, that doesn't have to be the case. You can make meals that are quick, affordable and full of flavor. The key is picking the right ingredients. For quick and cheap meals, chicken casseroles are your best bet. Easy to make, chock full of flavor and everyday affordable ingredients, casserole recipes are the perfect way to whip up tasty dinners in no time.

At RecipeLion we have put together a chicken casserole recipe collection that will create a great spread, but won't leave you cooking in the kitchen all day. Our chicken casserole recipes are quick and easy and are sure to please even the pickiest eaters. From Mexican chicken casserole to cheesy chicken casserole, we've got something for everyone.

This collection of our favorite chicken casserole recipes will help you cook for any day. Create beautiful dishes for a dinner party or simple and hearty recipes for everyday use. Within the 28 recipes featured in this eCookbook, there is a chicken casserole recipe for everybody.

For even more cheap and easy chicken casserole recipes, quick and easy dinner ideas, cooking tips and more, visit us at www.RecipeLion.com.

Our eCookbooks, like all our recipes, are absolutely FREE to members of our cooking and recipe community. Please feel free to share with family and friends and ask them to check out our website at www.RecipeLion.com.

Sincerely,

The Editors of RecipeLion

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Almond Chicken Casserole



Description

Almonds and corn flakes give this tasty casserole a delicious, crunchy top. Kids can help mix all the ingredients together, too, and even the most finicky ones love to eat what they help cook!

Serves: 6

Cooking Time: 45 min

Ingredients

- 5 cup chicken, boned, skinned and diced
- $\frac{1}{2}$ cup mayonnaise
- $\frac{1}{2}$ cup plain yogurt
- 1 can cream of mushroom soup
- 2 cup chicken broth
- $\frac{3}{4}$ tablespoon white pepper
- 1 tablespoon salt
- 2 tablespoon lemon juice
- 3 tablespoon onion, chopped
- 4 cup cooked rice
- 1 8-ounce can sliced water chestnuts
- 1 $\frac{1}{2}$ cup sliced almonds, divided
- 1 cup celery, chopped
- $\frac{2}{3}$ cup butter
- 3 cup corn flakes

Instructions

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1. Preheat oven to 350 degrees F.
2. In a large bowl, combine the chicken, mayonnaise, yogurt, mushroom soup, chicken broth, pepper, salt, lemon juice, onion, rice, water chestnuts, 1 cup of the almonds, and celery.
3. Place the mixture into a large buttered casserole dish.
4. Mix the remaining 1/2 cup almonds, butter, and corn flakes together and sprinkle over the top the casserole.
5. Bake at 350 degrees F for 35-45 minutes.

Barbecue Chicken Casserole



Description

Authenticate that sweet tangy barbecue taste in a delicious casserole with this easy recipe for chicken casserole. Chicken casserole recipes like this really bring the family around the dinner table.

Serves: 4

Cooking Time: 1 hr 45 min

Ingredients

- 16 ounce can pork and beans
- 4 chicken pieces
- $\frac{1}{4}$ cup catsup
- 2 tablespoon peach preserves
- 2 teaspoon onion, minced
- $\frac{1}{4}$ teaspoon soy sauce
- $\frac{1}{4}$ cup brown sugar

Instructions

1. Place beans in a 2-quart casserole; top with casserole.
2. Mix together catsup, peach preserves, onion, soy sauce and brown sugar; pour over chicken and beans.
3. Cover and bake in preheated 325 degrees F. oven 1 hour and 45 minutes.

Mexican Chicken Casserole



Description

Try this easy boneless chicken casserole recipe tonight. It's one of the great chicken casserole recipes out there. Add some spice and flavor to your dinner routine with this super simple recipe for chicken casserole.

Serves: 8

Ingredients

- 4 pound chicken; cooked
- 1 can cream of mushroom soup
- 1 can cream of chicken soup
- 1 can Rotel tomatoes
- 1/2 cup chicken stock
- 2 teaspoon salt
- 1 teaspoon black pepper
- 1 package corn chips
- 2 onions; finely chopped
- 3 cup sharp cheese; grated

Instructions

1. Cut chicken in bite size pieces.
2. Combine soups, tomatoes, chicken stock, salt and pepper.
3. In a 3 quart casserole, layer corn chips, chicken, tomato mixture, onions and cheese in the order given. Bake at 350 degrees F for 45 minutes. May be frozen.

Fresh Tomato-Chicken Casserole



Description

Inject some tangy flavor into your dinner routine with this great chicken casserole recipe. Add this baked chicken recipe to your chicken casserole recipe arsenal. You will return to this recipe for chicken casserole over and over again.

Serves: 8

Ingredients

- 8 chicken breasts
- 3 fresh tomatoes, peeled and coarsely chopped
- OR 1 can whole tomatoes, chopped
- 3 cloves garlic, minced
- 1 medium onion, chopped
- $\frac{1}{2}$ teaspoon salt
- $\frac{1}{4}$ teaspoon pepper
- 2 bay leaves
- 1 teaspoon ground cumin
- 1 teaspoon dried oregano or 1 tablespoon fresh oregano
- 1 teaspoon dried basil or 1 tablespoon fresh basil
- 2 tablespoons parsley, minced
- $\frac{1}{2}$ cup grated low fat cheese

Instructions

1. Arrange chicken snugly but not overlapping in shallow baking dish.
2. Combine tomatoes, garlic, onion, salt, pepper, bay leaves, cumin, oregano, basil, and parsley in a bowl mix well. Pour over chicken.

3. Cover. Bake at 350 degrees F for 45 minutes or until chicken is tender.
4. Sprinkle with cheese, cover and bake for 15 minutes longer or until juices run clear when chicken is pierced with a fork. Serve on top of rice.

Make-Ahead Chicken Casserole



Description

This cheesy chicken casserole is a family favorite. It's so easy to throw everything together the night before, and simply take and bake when you're ready for a meal. This hearty casserole will feed a crowd and leave you with plenty of leftovers.

Serves: 4

Cooking Time: 1 hr

Ingredients

- 8 ounce macaroni, uncooked
- $\frac{1}{2}$ pound Velveeta cheese, cubed
- 4 eggs, hard-boiled, chopped
- 1 can cream of mushroom soup
- 2 cup chicken, cooked and chopped
- 1 can cream of chicken soup
- 2 cup milk

Instructions

1. Mix all the ingredients together and refrigerate overnight. Be sure to cover.
2. Take out 1 hour before cooking.
3. Bake 1 hour at 350 degrees F.

Apple, Chicken and Mushroom Casserole



Description

Looking for a chicken casserole recipe for tonight? Give this great chicken casserole recipe a try. This casserole is hearty and easy chicken recipe that is perfect for any meal.

Ingredients

- 8 chicken drumsticks
- 1 onion
- 2 apples
- 1 package mushroom soup mix
- 1 teaspoon dried thyme
- 2 teaspoon whole grain mustard
- 1 1/2 cup water
- 1 cup plain yogurt
- 8 brown button mushrooms
- salt and pepper

Instructions

1. Remove skin from chicken. Peel and finely slice onion. Peel, core and dice apples. Place chicken, onion and apple in a casserole dish with the mushroom soup mix, thyme, mustard and water.
2. Place a tight fitting lid on top. Bake at 350 degrees F for 1 hour or until chicken is tender. Stir in yogurt.
3. Clean mushrooms and cut in half. Mix through chicken in casserole and bake a further 15 minutes. Season with salt and pepper.

Baja Chicken Dinner



Description

In the world of great chicken casserole recipes, this easy boneless chicken casserole recipe is supreme. This recipe for chicken casserole is spicy, tangy and absolutely delicious. This easy chicken recipe is a great choice.

Serves: 6

Ingredients

- 1 tablespoon canola oil
- 1 pound boneless skinless chicken breast, cut into 2-inch strips
- 2 jalapeno peppers, seeded and minced
- 1 can (15 oz.) low-sodium tomato sauce
- 1 package (16 oz.) frozen corn
- 2 ¹/₂ teaspoon taco or burrito seasoning
- Baked low-fat tortilla chips
- Low-fat cheddar cheese, shredded

Instructions

1. Heat oil in skillet over medium heat. Add chicken and cook about five minutes, stirring often.
2. Add peppers, tomato sauce, corn and seasoning. Simmer for 15 minutes, stirring occasionally.
3. Spoon over tortilla chips and sprinkle with cheese.

Baked Chicken with Cheese



Description

This easy chicken recipe is the ideal choice of any meal. This easy chicken recipe is perfect for those looking for a chicken casserole recipe full of flavor and aroma. This recipe for chicken casserole makes for a delicious dinner.

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 cup grated Colby longhorn cheese

Instructions

1. Cook chicken pieces in a greased flat pan.
2. Mix together in a separate bowl the soups and cooking sherry, stirring well. Pour over chicken.
3. Top with grated cheese. Serve over rice.

Cheesy Chicken Casserole



Description

In the pantheon of easy chicken casserole recipes, the creamy cheesiness of this easy boneless chicken casserole makes it supreme. Add some oozing cheese flavor to your next meal with this recipe for chicken casserole.

Serves: 2

Ingredients

- 2 pound chicken, cooked
- 1 cup milk
- 8 ounce cream cheese
- $\frac{1}{2}$ teaspoon salt
- $\frac{3}{8}$ teaspoon garlic salt
- $\frac{3}{4}$ cup Parmesan cheese
- 10 ounce package of frozen broccoli, cooked

Instructions

1. Remove skin and bones from chicken; thinly slice meat, chill.
2. Blend milk, cream cheese, salt and garlic salt in a double boiler (or a saucepan over low heat if you're very careful) until smooth and thoroughly heated. Stir in half cup of Parmesan cheese.
3. Arrange broccoli in 2 quart casserole dish; cover with 1 cup of cheese mixture. Top with chicken slices; cover with remaining cheese mixture. Sprinkle with remaining Parmesan cheese.
4. Bake at 350 degrees F for 25-30 minutes. Remove, let stand 5 minutes.

Biscuit Bacon Chicken Casserole



Description

This recipe for chicken casserole will simply blow you away. Chicken casserole recipes are always tasty crowd favorites. Please friends and family with this great recipe for chicken casserole.

Serves: 6

Ingredients

- 3 bacon strips
- 1/2 cup onion, chopped
- 1/2 cup celery, thinly sliced
- 4 ounce can sliced mushrooms, drained
- 10 3/4 ounce can condensed cream of celery soup, undiluted
- 1 cup sour cream
- 1/4 teaspoon salt
- 1/8 teaspoon pepper
- 2 teaspoon Worcestershire sauce
- 2 ounce jar diced pimientos
- 4 cup diced cooked chicken
- 1 1/2 cup all-purpose flour
- 1 1/2 teaspoon baking powder
- 1/4 teaspoon baking soda
- 1/2 teaspoon salt
- 1 cup cheddar cheese, shredded
- 1 teaspoon dried parsley
- 1/4 cup salad oil
- 6 tablespoon buttermilk
- Paprika
- Fresh parsley, optional

Instructions

1. In a large skillet, cook bacon. Crumble and set aside.
2. Sauté onion, celery and mushrooms in bacon drippings until tender. Add soup, sour cream, salt, pepper, Worcestershire sauce, pimientos, chicken and bacon; mix well.
3. Spread into a greased 13" x 9" x 2" baking dish. Bake at 350 degrees F for 25 minutes.
4. Meanwhile, to prepare biscuits, combine flour, baking powder, soda and salt. Add cheese and parsley. Blend in oil and buttermilk to moisten mixture.
5. With floured fingers, shape dough into 24 mini biscuits. Arrange over partially baked casserole and sprinkle lightly with paprika.
6. Return to oven and bake 20-25 minutes more. Garnish with fresh parsley if desired.

Caribbean Chicken with Pineapple



Description

Add some tangy flair to your next meal with this simple easy chicken recipe. This is a great chicken casserole recipe that is full of flavor and spice. Use this easy boneless chicken recipe to add some Caribbean variety to your eating habits.

Serves: 4

Ingredients

- 4 6-ounce pieces of chicken
- 1 large red pepper; cored deseeded and chopped
- 1 teaspoon curry powder
- 1 cup chicken stock
- salt and fresh ground black pepper to taste
- 4 pineapple rings; fresh or canned
- 1 banana
- 1 orange; peeled and sliced

Instructions

1. Put the chicken portions in a casserole dish with the chopped pepper and curry powder. Pour over the stock and add salt and pepper.
2. Cover and cook in a preheated hot oven at 425 degrees F for 50 minutes.
3. Chop the pineapple rings and banana and add to the casserole. Cook for another 10 minutes or until the chicken is tender. Garnish the casserole with the orange slices.

Bread and Chicken Casserole



Description

Chicken casserole recipes are always crowd favorites, perfect for a casual family dinner or a dinner party with friends. Wow friends and family with the mind-blowing flavors present in this delicious and easy recipe for chicken casserole.

Cooking Time: 1 hr

Ingredients

- 2 cup boned cooked chicken, chopped
- 6 slices bread
- $\frac{1}{2}$ cup red onions, chopped
- $\frac{1}{2}$ cup celery, chopped
- $\frac{1}{2}$ cup mayonnaise
- 2 tablespoon pimento
- 2 eggs, beaten
- $1\frac{1}{2}$ cup light cream
- $\frac{3}{4}$ teaspoon salt
- 1 can cream of mushroom soup
- $\frac{3}{4}$ cup cheese, grated

Instructions

1. Dice 2 slices of bread and place in bottom of casserole dish.
2. Mix onion, celery, pimento, salt, chicken and mayonnaise. Spoon over bread.

3. Dice 4 slices of bread and place over chicken mixture. Mix cream and eggs and pour over casserole.
4. Place in refrigerator for one hour or overnight. Before baking, spoon mushroom soup over casserole.
5. Bake one hour at 325 degrees F. Place cheese on top of casserole last 5 minutes of cooking time.

Easy Mexican Chicken Casserole



Description

This creamy Mexican chicken casserole is like a giant chicken taco. The tortilla chips provide a crunch, while the soup adds creaminess to the cheese topping. This is an easy way to get a big meal on the table without having to spend much time cooking.

Preparation Time: 5 min

Cooking Time: 45 min

Ingredients

- 6 cup tortilla chips, crushed
- 2 chicken breasts, boiled and shredded (4 halves)
- 2 cup cheddar cheese
- 1 can cream of chicken soup
- 1 container fresh salsa
- 1 container sour cream
- 1 can olives, chopped

Instructions

1. Mix all ingredients together well in baking dish and bake for 45 min on 375 degrees F.

Easy Cloud Chicken

Description

For those looking for a chicken casserole recipe that is simple and delicious, then this recipe for chicken casserole is a great choice. Simple chicken recipes with flavor can be hard to come by, but this chicken casserole recipe fits the bill.

Serves: 6

Ingredients

- 6 skinless chicken drumsticks
- 2 cup miniature marshmallows
- 2 large lemons
- 2 tablespoon honey
- $\frac{1}{2}$ cup butter
- 1 teaspoon ground ginger
- 1 sprig rosemary, chopped fine

Instructions

1. Mix the lemon juice, honey, ginger and rosemary for the marinade. Marinate the chicken pieces for at least three hours.
2. Arrange the chicken pieces in a baking dish, with the marinade. Dot the butter on top. Bake in a 400 degree F oven till golden.
3. Sprinkle the marshmallows on top and return to oven till melted, reserving a few for garnish. Serve hot with crusty bread and a chilled salad.

Spinach Florentine Chicken Casserole



Description

If you're looking for a chicken casserole recipe that's zesty, healthy and full of flavor, then this easy chicken casserole recipe is perfect for you. Add healthy, hearty ingredients to an already easy boneless chicken casserole to get one of the great chicken casserole recipes in existence.

Serves: 4

Ingredients

- 4 tablespoon butter
- $\frac{1}{4}$ cup flour
- 1 cup milk
- 1 cup chicken broth
- 5 ounce egg noodles, cooked & drained
- 2 cup sour cream
- $\frac{1}{3}$ cup lemon juice
- 10 ounce frozen spinach, chopped
- 8 ounce mushrooms, chopped
- 8 ounce water chestnuts, drained
- 2 ounce pimentos, diced
- 1 large onion, chopped
- 2 teaspoon seasoned salt
- $\frac{1}{2}$ teaspoon cayenne pepper
- 1 teaspoon paprika
- 1 teaspoon salt
- 2 teaspoon pepper
- 4 chicken breasts, cooked & chopped

Instructions

1. Preheat oven to 350 degrees F.
2. In a medium saucepan, melt butter over low heat. Stir in the flour; add milk and chicken

broth, cooking until thickened.

3. Mix in noodles, sour cream, lemon juice, spinach, mushrooms, water chestnuts, pimiento, onion, celery and seasoned salt.

4. In a greased 4-quart baking dish, alternate layers of noodle mixture and chicken. Top with grated cheese and bake for 30 minutes.

Ski Day Chicken Casserole



Description

After a long cold day on the ski slopes, chicken casserole recipes are the ideal way to warm up and fill up. This recipe for chicken casserole combines prime ingredients to create a winter dish no one will forget.

Ingredients

- 1/2 cup plus 2 tablespoons butter
- 1/2 cup all-purpose flour
- 3 cup chicken stock
- 2 cup sour cream
- 1/2 cup white wine
- 1 dash nutmeg
- Salt and pepper, to taste
- 1 pound egg noodles, cooked
- 4 1/2 cup cooked chicken
- 1 pound mushroom, sliced and cooked
- 1 cup soft bread crumbs
- 1/2 cup Parmesan cheese

Instructions

1. Preheat oven to 350 degrees F.
2. Melt 1/2 cup butter in a saucepan, over medium heat, and whisk in the flour. Cook 1 minute.
3. Add stock, sour cream and wine. Cook until thickened, stirring constantly. Add nutmeg, salt and pepper to taste and lend well.
4. Arrange the noodles in an ovenproof casserole. Layer chicken, mushroom then sauce to cover.

5. Melt remaining 2 tablespoons butter and mix with the bread crumbs. Top the casserole with the buttered crumbs and sprinkle with Parmesan cheese.
6. Bake for 30 minutes, or until heated through and bubbly.

Simple Mexican Chicken Casserole



Description

Don't be intimidated by the long list of ingredients in this recipe. This simple recipe comes together in minutes and it's a dish the whole family will enjoy.

Ingredients

- 1 to 3 cups cooked chicken, diced
- 1/2 cup onion, diced
- 1/2 cup bell pepper, diced
- 1/2 teaspoon oil
- 1 pound Velveeta
- 10 ounce Mexican-style stewed tomatoes
- 10 ounce cream of mushroom soup
- 10 ounce cream of chicken soup
- 1 cup sour cream
- 1 large bag Doritos, crushed
- Salt and Pepper, to taste
- Garlic powder
- Paprika
- 1 cup cheddar cheese
- Cooked squash, zucchini or mushrooms, optional

Instructions

1. Sauté onion and bell pepper in oil.
2. Mix onion, bell pepper, Velveeta, soups, sour cream. Heat on stovetop or in microwave. Stir to blend and season to taste with salt, pepper and garlic powder.
3. Layer in a large baking dish, alternating the crushed chips and the chicken, with the sauce mixture. Sprinkle the cheddar and paprika on top. Cover in foil, bake at 350 degrees F for 45-60 minutes.

Chicken Acapulco



Serves: 6

Preparation Time: 20 min

Cooking Time: 1 hr

Ingredients

- 4 pound chicken pieces
- 1 tablespoon oil
- 1 onion, minced
- 2 garlic clove, minced
- 6 peppercorns
- ½ pound chorizo
- 2 cup chicken broth
- 10 ounce Rotel tomatoes (tomatoes with chilies)
- 3 carrot, diced
- 3 zucchini, diced
- ¼ cup raisins
- 3 whole jalapenos
- 1 whole orange

Instructions

1. Halve and thinly slice the orange. In a Dutch oven, sauté chicken pieces in vegetable oil until browned, remove and set aside. Pour off all but 2 tablespoon grease from pan.
2. Add onion, garlic, and peppercorns. Remove sausage from casing, add to onion mixture and sauté for 5 to 7 minutes, and drain off grease.

3. Add chicken broth and tomatoes, simmer, uncovered until sauce is reduced by a third.
4. Return chicken to mixture. Cover and simmer 20 minutes.
5. Add carrots and cook for 5 minutes. Add zucchini, raisins, and peppers, cook for an additional 10 minutes or until chicken is tender and vegetables are crisp-tender. Garnish with orange slices to bring out the sweetness of the raisins.

Grandma's Favorite Mexican Chicken Casserole



Description

This casserole is chock full of chicken, cheese, green chilies, salsa and tortillas. Mmm! No wonder this is grandma's favorite! And this one is so quick and easy!

Serves: 28

Cooking Time: 1 hr

Ingredients

- 12 cup chicken, cooked and diced
- 12 cup Monterey Jack, shredded
- 6 cup chopped green chilies, canned
- 1 quart sour cream
- 4 cans cream of chicken soup
- 3 cup salsa
- 48 corn tortillas
- 7 cup grated cheese

Instructions

1. In a large bowl, mix chicken, jack cheese, chilies, sour cream, soup, and salsa.
2. In a 5 quart round container, layer the tortillas with the mixture. Use 1 tortilla, then 1 generous cup of mixture, then tortilla; and press down. Repeat till the mixture is gone, ending with tortillas.
3. Divide the cheddar into 7 portions, put into baggies, and place one on top of each casserole.

4. At serving time, pop the casserole out of the container, place in an oven-proof casserole dish, top with the grated cheddar, and bake at 375 for 45-60 minutes, till hot and bubbly throughout. Or, you may place in a crock-pot.

Notes

This recipe makes enough for 7 casseroles.

Chicken and Dumpling Casserole

Serves: 4

Preparation Time: 15 min

Cooking Time: 12 min

Ingredients

- 8 chicken thighs, boneless and skinless
- 2 cup chicken broth
- 1 cup dry wine
- 2 teaspoon minced garlic (about 4 cloves)
- 2 cup 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 6 minutes under high pressure.
2. Reduce pressure quickly under cold water.
3. Combine biscuit mix, milk, and dill and drop large spoonfuls into boiling chicken broth. Cook uncovered for 6 minutes.

Company Chicken Casserole



Description

This hearty casserole is loaded with three cheeses, veggies and creamy soup to bring it all together. Load up the crock-pot in the morning and by dinner you'll have a delicious, hot meal waiting for you.

Ingredients

- 8 ounce noodles
- 3 cup chicken, cooked and diced
- 1/2 cup celery, diced
- 1/2 cup green pepper, diced
- 1/2 cup onion, diced
- 4 ounce canned mushrooms
- 1/2 cup chicken broth
- 1/2 cup Parmesan cheese
- 2 tablespoon butter, melted
- 1 cup sharp cheddar cheese, grated
- 1/2 teaspoon basil
- 1 1/2 cup small curd cottage cheese
- 1 can cream of chicken soup

Instructions

1. Cook noodles according to package directions until barely tender, drain and rinse thoroughly.
2. In large bowl, combine the remaining ingredients with the noodles, making sure the noodles are separated and coated with liquid. Pour mixture into a greased crock-pot. Cover and cook on low for 6-10 hours or cook on high for 3-4 hours.

Quick and Easy Chicken Casserole



Description

If you know someone looking for a chicken casserole recipe, then be a nice person and give them this easy chicken casserole recipe. Easy chicken recipes rarely taste so good. This easy boneless chicken casserole recipe is designed to please.

Ingredients

- 1 1/2 pound chicken breast, boneless and skinless
- 1 pound Velveeta cheese
- 1 can Rotel tomatoes, diced
- 1 can cream of mushroom soup
- 1 can cream of celery soup
- 10 ounce large elbow macaroni

Instructions

1. Boil chicken breast in large pan. Remove chicken from pot, reserving broth.
2. Boil noodles in broth.
3. While noodles are cooking, combine remaining ingredients in second pan and bring to a slow boil. Add cooked noodles and shredded chicken.
4. For a finishing touch, pour mixture into a baking dish, add shredded cheddar cheese and parsley, and bake at 350 degrees F for 5-10 minutes.

Quick Saucy Chicken Casserole



Description

This quick and easy recipe is so simple and feeds a whole crowd. Not only is this recipe delicious, but it's also budget friendly so you can make it over and over.

Serves: 10

Cooking Time: 30 min

Ingredients

- 3 cup cut-up chicken or turkey
- 2 cans (10 3/4 oz. each) condensed cream of mushroom soup
- 16 ounce mixed vegetables
- 1 teaspoon poultry seasoning
- 1/2 teaspoon garlic
- 2 cup Bisquick baking mix
- 1 1/2 cup milk
- 1 teaspoon parsley flakes

Instructions

1. Heat oven to 450 degrees F.
2. Mix chicken, soup, vegetables, poultry seasoning and garlic in ungreased 13 x 9 x 2 " baking dish.
3. Stir Bisquick and milk until blended. Pour over chicken mixture. Sprinkle with parsley. Bake 30-32 min. or until crust is a light, golden, brown.

Easy Cheesy Chicken Casserole



Description

This cheesy chicken casserole makes a perfect weeknight dinner for the whole family. Most of the ingredients in this tasty dish are items that are likely already in your pantry, making this both a delicious and budget-friendly meal.

Ingredients

- 1/2 cup Miracle Whip Salad Dressing or mayonnaise
- 1 1/2 cup shredded cheddar cheese, divided
- 1 1/2 cup cooked chicken, chopped
- 1 1/2 cup cooked rotini pasta
- 2 cup frozen mixed vegetables, thawed
- 1/4 cup milk
- 1/2 teaspoon basil, dried

Instructions

1. Mix all ingredients except 1/2 cup cheese. Spoon into 1 1/2-quart microwave-safe casserole dish.
2. Sprinkle with remaining 1/2 cup cheese. Microwave on high 8 to 10 minutes or until thoroughly heated.

Curried Chicken Casserole



Description

Bring a little Asian flair to your dinner tonight with this unique curried chicken casserole recipe. It's a great way to try some new ethnic flavors at home because the recipe is so quick and easy.

Serves: 4

Cooking Time: 45 min

Ingredients

- 2 cup cooked chicken, cubed
- 2 cup cooked pearl barley
- 10 ounce frozen broccoli, cooked and chopped coarsely
- $\frac{3}{4}$ cup shelled walnuts
- 2 ounce golden raisins
- 1 can condensed cream of mushroom soup
- 1 can condensed milk
- $\frac{1}{2}$ cup sour cream
- $1\frac{1}{2}$ teaspoon curry powder
- $\frac{1}{4}$ teaspoon onion powder
- $\frac{1}{4}$ teaspoon garlic powder

Instructions

1. Steep raisins in $\frac{1}{2}$ cup water for to soften.
2. Combine all other ingredients and mix well. Drain water from raisins and add to mix.
3. Spoon into 8 x 8 casserole dish. Bake at 350 degrees F for 45 minutes or until cooked through.

Creamy Chicken Casserole



Description

This chicken casserole gets its entire flavor from all the wonderful herbs and spices in the recipe. Don't be intimidated by the long ingredient list, this one comes together quickly!

Serves: 6

Cooking Time: 45 min

Ingredients

- 2 tablespoon all-purpose flour
- 1 ¹/₄ cup skim milk
- ¹/₂ teaspoon dried leaf thyme
- ¹/₂ cup mushrooms, sliced
- 1 tablespoon chicken broth
- 2 ¹/₂ cup chicken, cooked and cubed
- ¹/₄ cup almonds, slivered (optional)
- 1 tablespoon non-fat powdered milk
- ¹/₄ teaspoon salt
- ¹/₂ teaspoon dried leaf marjoram
- ¹/₂ cup celery, thinly sliced
- 1 cup chicken broth
- 3 cup cooked rice
- 1 tablespoon fresh parsley, chopped
- units of something

Instructions

1. Preheat oven to 350 degrees F.

2. In a medium saucepan, combine flour and powdered milk. Slowly add skim milk, stirring to blend. Cook over medium heat until sauce thickens, stirring constantly. Add salt, pepper, marjoram and thyme, set aside.
3. In a large non-stick skillet over low heat, cook celery and mushrooms in 1 tablespoon broth until tender. Stir in rice, 1 cup broth, chicken and sauce. Pour into a shallow casserole.
4. Sprinkle with parsley (and almonds). Bake, covered 35 minutes; remove lid and bake about 10 minutes longer or until bubbling.

Crunchy Hot Chicken Casserole



Description

This casserole may not be spicy, but it comes out of the oven piping hot! The celery and the unique addition of crispy cereal will make this a dish that the kids will love to eat.

Cooking Time: 30 min

Ingredients

- 3 tablespoon butter
- 1 tablespoon onion, chopped
- 3 tablespoon flour
- 1 cup milk
- 1 cup celery, chopped
- ³/₄ cup mayonnaise
- 2 teaspoon lemon juice
- ³/₄ teaspoon salt
- 3 hard boiled eggs, chopped
- 3 cup rice, cooked
- 2 chicken breasts, cooked and cubed
- Butter
- Rice Krispies

Instructions

1. Melt 3 tablespoons butter. Sauté onion until tender. Add flour and stir until smooth. Gradually add milk and stir until thickened.
2. Combine sauce with all remaining ingredients except butter and rice krispies. Mix well. Turn into a buttered baking dish.
3. Sprinkle casserole with rice krispies. Dot with butter. Bake at 375 degrees F for 30 minutes.

Baked Crusted Chicken Rice Casserole



Description

This basic chicken rice casserole is superb. Make this quick and easy chicken and rice casserole in no time at all. Friends and family will love the flavor in this chicken rice casserole. Make this chicken and rice casserole recipe over and over again.

Serves: 8

Ingredients

- 2 tablespoon olive oil
- 2 pound deboned chicken meat, preferably thighs
- 1 medium onion, diced
- 3 sprigs thyme, chopped
- 3 tomatoes, diced
- 1 cup short grain rice
- 1/2 cup dry white wine
- 1 pinch saffron
- Salt and freshly ground black pepper
- 2 cup chicken stock
- 8 eggs

Instructions

1. Preheat the oven to 400 degrees F.
2. Heat the oil in an ovenproof pan and brown the chicken pieces with the onion and thyme for a few minutes.
3. Add the tomatoes and stir in well. Add the rice, wine and saffron and season with the salt and pepper.
4. Bring the chicken stock to the boil, and then pour over the rice mixture. Cover the pan and cook in the oven for about 20 minutes or until the liquid has evaporated.

5. Remove from the oven. Break the eggs into a bowl, season with salt and pepper, and whisk lightly. Uncover the rice mixture and pour the eggs over.
6. Re-cover with foil and bake a further 10 minutes or until the egg mixture has set. Serve hot.

Basque Chicken and Rice Casserole



Description

Basque Chicken and Rice Casserole is a world famous dish. This chicken rice casserole recipe is full of flavor. Make this chicken and rice recipe today to discover just how tasty chicken casserole can really be.

Ingredients

- 2 tablespoon olive oil
- 3 pound chicken, cut up
- 3 cloves garlic, peeled and chopped
- 1 yellow onion, peeled and finely chopped
- 1/2 green pepper, cored seeded and finely chopped
- 1/4 cup water
- 2 cup rice
- 4 cup chicken stock
- 1 bay leaf
- Salt and pepper

Instructions

1. Heat a deep stove-top casserole and add the oil and chicken. Brown pieces well and then remove to a platter.
2. Leave the oil in the pan. Add to the pan and garlic, yellow onion, and green pepper. Sauté until the onion is clear and then deglaze the pan with 1/4 cup water.
3. Return the chicken to the pot and add the remaining ingredients.
4. Bring to a boil, cover the pot, and turn down to a simmer. Cook for 25 minutes, or until rice is just tender.

Best Chicken Broccoli Casserole



Description

This chicken casserole recipe is by far the best chicken broccoli casserole around. You will not find a tastier chicken broccoli casserole. Make this chicken casserole recipe tonight for friends and family.

Ingredients

- 1 chicken, cut-up
- 1 bunch broccoli
- 1 cup mayo
- Juice of one lemon
- 2 egg yolks
- Salt and pepper
- 2 cup cheddar cheese
- 1 cup breadcrumbs, not seasoned

Instructions

1. Fry or roast a cut-up chicken until it is half-way cooked while steaming a bunch of broccoli until it is likewise, halfway cooked. Remove both from heat.
2. Meanwhile mix 1 cup mayo with the juice of one lemon and two egg yolks. Season to taste with salt and pepper. Grate 2 cups cheddar cheese. Prepare one cup breadcrumbs, not seasoned.
3. Place chicken pieces in bottom of a casserole, placing broccoli atop it. Pour the mayo mix over the broccoli, sprinkle with the cheddar cheese and top with bread crumbs. Bake until the chicken is done.

Cheesy Chicken Noodle Casserole



Description

This quick and easy chicken noodle casserole combines three of the best ingredients around: cheese, chicken and noodles. This Cheesy Chicken Noodle 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.

Quick and Easy Chicken Casserole Recipes

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