



Kitchen Cheat Sheet: Chile Chicken Bubble Up

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Tips and Extras

- Buy whole-fat sour cream. Reduced-fat versions aren't as creamy and tend to split while baking.
- Always, always, always shred your cheese from a block! Pre-shredded cheese contains anti-caking agents that can taste chalky and will prevent it from melting properly.
- Make sure you cut up the biscuits instead of leaving them whole so everything cooks evenly.
- If you're worried about the biscuits getting soggy during storage, crisp up the leftovers under the broiler for a few minutes.
- Use pre-cooked chicken in this recipe. Raw chicken won't cook all the way through in time. Roast it, poach it, buy premade, or use leftovers—as long as it's cooked, you're good to go.
- Broil the casserole for a few minutes at the end of baking to give the cheese a golden brown finish. When serving, add a dollop of sour cream, fresh cilantro, salsa, or diced avocado if you're feelin' fancy!

Variations

- You can use diced chicken breasts or thighs, whichever you prefer. Cooked ground chicken or turkey works great, too.
- Mix and match cheeses to create your own flavor combo. Use a blend of pepper jack and sharp cheddar for a tangy kick, or keep it mild with Monterey Jack and Colby cheeses.
- Buy biscuits in a can for easy prep, or make [buttermilk biscuits](#) from scratch with my easy recipe!
- If you'd like to bulk it up a little, you can add diced onions, corn, pinto beans, and/or bell peppers.
- Amp up the Tex-Mex flavors of your bubble-up bake with chili powder, smoked paprika, or chipotle powder for more heat.

Storage

Let the bubble-up bake cool to room temperature, then refrigerate leftovers in an airtight container for up to four days.

To freeze, divide the bake into single-serving portions. Use freezer-safe containers or wrap portions in plastic wrap and place them in a zip-top freezer bag. It'll keep for up to three months in the freezer.

Let frozen leftovers thaw in the fridge overnight before reheating.

Warm leftovers in a foil-covered baking dish in a 350-degree F oven for 15-20 minutes until heated through. Otherwise, simply zap 'em in the microwave in one-minute intervals until hot, stirring halfway.

FAQs

Can I use a different cheese?

The beauty of this dish is that you can tailor the cheese to match your taste buds or what you have in the fridge! Although I prefer pepper jack, you can also use sharp cheddar, Monterey Jack, colby jack, mozzarella, or even smoked Gouda.

Do I need to prepare the Ranch mix before adding it?

Nope! Just dump the packet in as seasoning—easy, peasy.

Serve With...

- Brussels Sprouts with Hot Bacon Dressing are roasted to crispy perfection and drizzled with a smoky, tangy, slightly sweet bacon-loaded sauce.
- Cherry Icebox Pie is a cool, creamy dessert combining a buttery crumb crust, silky smooth cream cheese, and a sweet-tart cherry pie filling.

What to do with leftovers

- Toss leftovers in a skillet with scrambled eggs and a little extra cheese. Serve with warm tortillas as a breakfast taco!
- Spread tortilla chips on a baking sheet, top with chunks of the bubble-up bake, sprinkle on extra cheese, and broil until bubbly.
- Stuff bell peppers with reheated leftovers, top with cheese, and bake until the peppers are tender. Add a sprinkle of breadcrumbs for a crispy topping.
- Make quesadillas! Spread the leftovers between two tortillas and grill until crispy.
- Turn your bubble-up into a burrito or taco filling with some rice, beans, and fresh veggies.
- Scoop the reheated bake onto toasted bread for a sloppy, cheesy sandwich.