



Kitchen Cheat Sheet: Frito Chicken Casserole

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Tips and Time Savers

Time Saving Tip

When I made this I started with chicken breast and cooked it in a crockpot with chicken broth, basil, and jalapeno. It's a great way to have cooked chicken on hand for those nights when you just don't have any time to cook.

The crockpot makes it really tender and the chicken soaks up whatever flavors that you add to it. Keep it simple so that you can use the chicken in more than one dish.

Save the broth after cooking – it is doubly infused with chicken flavor and makes a great soup base!

Storage

- You can assemble Frito chicken casserole ahead of time, cover it with plastic wrap, and refrigerate it for up to two days but leave the fritos off the top. Add Fritos and Bake when needed.
- Let leftovers cool then place in an airtight container or cover with plastic wrap. Refrigerate for up to four days.

To Freeze:

1. Assemble the casserole without the Fritos on top and stop before baking.
2. Wrap it tightly in plastic wrap, then foil. Label it like the domestic goddess you are.
3. Freeze up to 2–3 months.

When you're ready to serve:

1. Thaw overnight in the fridge.
2. Bake uncovered at 350°F until hot and bubbly—about 30–40 minutes.
3. Top with fresh Fritos in the last 5–10 minutes of baking so they stay crispy and proud.
4. Throw some green onions on top if you're feeling extra.

Variations

- You can substitute Pepper-Jack for the Cheddar if you'd like it to be a little more spicy.
- Chili Cheese Fritos work really well in this recipe, too!
- Chicken thighs work great in place of chicken breast.
- Be sure to read [how to cook chicken for casseroles](#) or use a rotisserie chicken and save time!
- Add ½ cup enchilada sauce with the Rotel.
- Use a grated Mexican cheese blend instead of Cheddar cheese.

FAQs

Can I make it spicier?

Heck yes. Add chopped jalapeños, a can of diced green chiles, a sprinkle of cayenne, or swap in hot salsa. Or just whisper “Texas” over the dish and let the spice gods take over.

Can I use a different chip?

Sure, but then it’s not really a Frito Chicken Casserole, is it? That said, Doritos, tortilla chips, or even crushed Ritz can work in a pinch. Just don’t tell Grandma.

Are Fritos gluten-free?

Technically yes, but double-check the bag—some flavored varieties may have sneaky ingredients. And always make sure the rest of your casserole components are gluten-free too.

Serve with

You really only need a salad with this or some chips and queso or salsa. A tres leches cake is delicious to finish off the meal.

Nice to have

As an Amazon Associate, I earn commission from qualifying purchases.

This retro-look casserole dish is so cute and perfect for everything from potlucks to holiday dinners.