



## *Kitchen Cheat Sheet: Chicken Swiss Cheese Stuffing Casserole*

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### *Tips and Time Savers*

- If you don't like to butterfly and flatten the chicken yourself, many grocery stores sell packages of thin-sliced chicken breasts. If not, you can usually ask the butcher in the meat department to do this for you.
- Avoid overlapping the chicken pieces too much. Try to arrange them so that each piece lays as evenly as possible.
- Cream soups already have salt, so don't season the chicken. However, you could add some freshly cracked pepper if you like.
- Cover the baking dish tightly with foil, and don't peek into the chicken more than necessary.
- Glass is sensitive to temperature changes, so avoid putting a piping hot dish directly onto a cool countertop—always use a trivet or pot holder.
- The stuffing will soak up some of the flavorful stock and soup as the casserole bakes. So, when preparing it, only use 1 cup of water and 2 tablespoons of butter, despite what the package directions say.

### *Storage*

- **Refrigerate:** Let the casserole cool to room temperature, then cover it tightly or spoon extras into another airtight container. Keep it in the refrigerator and enjoy within 3 or 4 days.
- **Freeze:** You can extend the storage of leftovers by sealing them tightly and freezing for up to 3 months. For best results, thaw gently overnight in the refrigerator.
- **Reheat:** Reheat in the microwave in minute-long increments until hot. If you have a larger portion to reheat, you can use the oven. Keep the dish tightly covered and bake until it's hot throughout.
- **Make-ahead:** Assemble this casserole ahead, but leave the prepared stuffing in a separate dish until just before baking. Refrigerate overnight or for up to a day. Then, just toss the stuffing on top and bake as directed when ready.

### *Leftovers?*

Transform Swiss chicken casserole into a creamy soup on day 2—no one will know! Well, maybe they will... but they'll love it anyway.

Scoop the stuffing off and mix it with melted butter. Spread it on a baking sheet and bake at 350 F for 15-20 minutes, stirring a few times, until very golden brown and crisp. Set aside.

Carefully dice up the cheesy chicken and simmer it in a pot with:

- Chicken stock
- Another can of cream of chicken soup
- A bag of frozen veggies or spinach
- A few dashes of Italian seasoning, pepper, and garlic powder

Once hot and the veggies are thawed, stir in a package of microwaved rice or potatoes and spoon the creamy soup into bowls. Top with the stuffing "croutons." Enjoy!

# FAQs

## **Can I use chicken thighs instead of breasts?**

Absolutely. Thighs bring more flavor and stay juicy, so if you're a thigh person, this casserole just got even better.

## **Can I use frozen chicken breasts in a casserole?**

You can use chicken that was frozen, but it should be thawed before you assemble the casserole. Otherwise, it'll throw off the cooking time of this recipe.

## **How do I butterfly a chicken breast?**

Place your hand flat on top of the chicken with your fingers arched upward so you don't cut them on accident. Angle your knife so the blade runs parallel to the cutting board. Start cutting at the thickest spot and try to move evenly through to the other side. See video on the post for a tutorial.

## **Can I make chicken, stuffing, and Swiss cheese casserole with other cheese?**

Sure thing! I like the distinctive flavor of Swiss, but feel free to experiment with whatever you like or have on hand.

## **Can I reheat casserole leftovers in an air fryer?**

While there is a long list of [foods that are great reheated in the air fryer](#), casseroles are not one of them. I recommend using the microwave for smaller portions and the oven for larger.

## *Variations*

- Prefer chicken thighs? Use 'em instead. However, depending on the size, they may take a bit longer to bake because thighs are more dense. Always check to make sure it's done to 160F with an instant read thermometer.
- Experiment with different types of cheese if you'd like. Try swapping the Swiss with smoked provolone, cheddar, or Mozzarella.
- Bulk it up by adding a bag of frozen mixed veggies over the cream of chicken soup before the stuffing mix goes on.
- Try cream of mushroom soup instead of cream of chicken for a different flavor. (And, if you like mushrooms, toss in some sliced ones, too!)
- Crispy bacon would taste amazing crumbled on top of this casserole after baking.

## *Nice to have*

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

Turn that stubborn chicken breast into a thin, even canvas with this heavy-duty meat tenderizer. One side pounds it flat, the other side tenderizes, and the comfy grip means your hand won't hate you afterward. Perfect for casseroles, cutlets, or any recipe that demands a little kitchen muscle.

[See it here.](#)