



# *Kitchen Cheat Sheet: Chicken & Gravy Casserole*

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## *Tips and Time Savers*

- Rotisserie rescue. Skip cooking chicken—grab a rotisserie bird and shred. Dinner's halfway done before you even preheat the oven.
- Double the batch. If you're already making one, make two. Your freezer will thank you when future-you is hangry.
- Muffin pan magic. Use silicone jumbo muffin pans for portioning. No wrestling with stuck casseroles when it's time to pop 'em out.
- Biscuit hack. Cut the biscuits in half if you want more topping coverage (or if you're pretending to be carb-conscious).
- Cheese, please. Swap in pepper jack, Colby, or whatever's hanging out in the fridge. Nobody ever complained about extra cheese.
- Herb flex. Fresh parsley, thyme, or even a little rosemary = instant "fancy" points without the effort.
- Label like a boss. Sharpie the bag with the name and date so you're not playing "Freezer Roulette" three months from now.

## *Storage*

- Freeze like a pro. Portion the filling into a jumbo muffin tin, freeze solid, then pop the chunks into a freezer bag. Label it so you don't forget what's in there (or mistake it for mystery chili).
- Shelf life. Keeps beautifully up to 3 months. After that, it won't kill you—it just won't taste like the glory you deserve.
- Fridge stash. If you're not freezing, cover and refrigerate the filling (without biscuits) for up to 2 days. Add the biscuits right before baking so they don't turn into soggy regrets.
- Reheat reality. Once baked, leftovers keep 3–4 days in the fridge. Warm them in the oven so the biscuit topping stays crisp instead of limp and sad.

Pro tip: Write "Top with biscuits before baking" right on the freezer bag. Because future-you will absolutely forget, and then curse present-you.

# FAQs

## **Can I freeze this casserole after baking?**

Technically, yes—but the biscuits turn into sad little hockey pucks. Freeze before baking for best results.

## **Do I need to thaw before baking?**

Nope. Straight from freezer to oven is the beauty here. Just add the biscuit hat and bake until golden.

## **Can I use homemade biscuits instead of canned?**

Yes ma'am. Just portion your dough on top before baking. No one's going to call the casserole police.

## **How long will it keep in the freezer?**

Up to 3 months—after that, it won't hurt you, but the flavor fades faster than New Year's resolutions.

## **What's the best way to reheat leftovers?**

Pop them back in the oven so the biscuit topping stays crisp. The microwave will just make it floppy and sad.

## **Can I use different vegetables?**

Absolutely. Corn, green beans, mixed veggies—go wild. Just don't skip the veggies completely or it's basically chicken dip with biscuits.

## *Variations*

- Swap the soup. Not into cream of chicken? Cream of mushroom or celery works just fine. (Grandma might roll her eyes, but she'll still eat it.)
- Veggie remix. Don't love peas and carrots? Try corn, green beans, or mixed veggies. Basically whatever's in the freezer that isn't covered in freezer burn.
- Cheese it up. Use pepper jack for a little kick, Colby for extra melty goodness, or skip cheese entirely if you enjoy sadness.
- Protein flip. Leftover turkey, ham, or even rotisserie pork works—this casserole doesn't judge.
- Biscuit drama. Want full coverage? Halve the biscuits before topping. Craving homemade? Use your favorite scratch biscuit dough and feel smug.
- Add-ins. A handful of crispy bacon, sautéed mushrooms, or caramelized onions takes it straight from weeknight easy to Sunday brag-worthy.

## *Nice to have*

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

I used these Ardena embossed white ramekins for the photos, and let me tell you—they make anything look classy, even frozen casserole. They're oven safe, perfect for individual servings, and just the right size for when you want comfort food without committing to a whole 9x13 pan. Bonus: they've got patterns, so you can pretend you're the kind of person who "collects serveware" instead of "just hoards casserole dishes."

[See them here](#) (they're even better in person)