



Kitchen Cheat Sheet: Million Dollar Chicken Casserole

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Tips, Variations, and Time Savers

- If you get a rotisserie chicken it's likely that you'll just get 3 to 3 1/2 cups of diced chicken out of it. That's fine for this recipe!
- Cream of mushroom soup can be used instead of cream of chicken.
- Use a rotisserie chicken to make this recipe even faster.
- Use any type of neutral-flavored cooked chicken or poached chicken breast for this recipe.
- Use Panko crumbs instead of crackers.
- Make this gluten-free by using gluten-free soup and a gluten-free cracker or pork rinds for the topping.
- Use cooked chicken thighs instead of chicken breast.
- Not a fan of cottage cheese? Cream cheese can be used instead. Make sure that you use room-temperature cream cheese for easy blending.
- If you are out of Ritz Crackers then crushed cornflakes make a delicious topping for this casserole recipe.
- Reduce the spice level in this casserole by switching out the pepper jack cheese for Colby jack or cheddar cheese.
- Add some vegetables. Try chopped broccoli, mushrooms, or carrots for a delicious twist on this dish.
- Add two cups of cooked noodles or rice before topping with the cracker crumbs. It will make it stretch and it's delicious.

Storage

Refrigerator storage

Store leftovers in an airtight container or covered with plastic wrap for up to 3 days in the fridge.

Freezer storage

This recipe doesn't freeze well after baking because of the crumb topping but you can freeze it before adding the cracker crumbs.

You'll follow the steps in the recipe card through step 5. Wrap carefully in plastic wrap and cover with aluminum foil.

I like to add a stick-on label with the date, what it is, and brief instructions for reheating.

Reheating instructions

If you're reheating several servings then bake uncovered in a 350F oven for 20 to 25 minutes until heated through.

Warm individual-sized portions up in the microwave checking every minute or so.

Thaw overnight in the refrigerator if frozen. Add the crumb topping as in step 6, and bake as directed in the recipe card.

FAQs

Can I make this without cottage cheese?

Yep! Ricotta is the best swap—it's smooth, mild, and blends right into the creamy filling without changing the flavor much.

Can I use canned chicken?

You can, in a pinch. Just make sure it's well-drained and fluffed up a bit so it blends evenly. Rotisserie or leftover baked chicken is better, though.

Does this freeze well?

Yes! Assemble it up to the point of baking, wrap tightly, and freeze for up to 3 months. Thaw overnight in the fridge before baking.

What can I use instead of Ritz crackers?

Panko mixed with melted butter works, or even crushed cornflakes. But let's be honest—Ritz crackers are the reason this topping hits like it does.

Can I make this ahead of time?

Totally. Assemble everything except the topping and refrigerate for up to 24 hours before baking. When ready to bake add the topping and follow baking instructions. You may need to add 5–10 extra minutes to the bake time if it's going in cold. You can also freeze this for up to 3 months – also without the topping.

How do I know if this recipe is finished cooking?

The Ritz crackers should be golden brown, and the sauce should be bubbly around the edges. An instant-read thermometer should say 165F or above.

How many cups of chicken are in a rotisserie chicken?

There are usually about 3 cups of chopped chicken in a rotisserie chicken. That's fine for this recipe!

Nice to have

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👉 I use this 13x9 Pyrex tinted glass pan for just about everything—bars, casseroles, lasagna, and the occasional emergency brownie bake. It's sturdy, cute, comes with a BPA-free lid (aka leftover protection), and goes from oven to fridge without drama. Bonus: the aqua tint makes it feel like 1956 in the best possible way. See it here

[See it here](#)