



Tips

- Watch the chicken, not the clock. Chicken breasts vary wildly in size. Check the thickest part with an instant-read thermometer and pull them at 165°F.
- Put the salt shaker down. Onion soup mix, cream of chicken soup, and Ritz crackers have the sodium situation thoroughly under control.
- Don't dilute the soup. Use the condensed cream of chicken soup straight from the can.
- Give the topping some air. If you cover the casserole while it bakes, those beautiful Ritz crumbs will steam themselves into sadness.
- Using chicken thighs? Boneless, skinless thighs work just fine and are especially forgiving if dinner gets five extra minutes in the oven because somebody needed you right this second.
- Let it sit before serving. Give it about 5 minutes after it comes out of the oven. The sauce thickens slightly and stays on the chicken instead of making a break for the other side of the plate.

Variations

- **Cheesy:** Sprinkle shredded cheddar over the creamy layer before adding the Ritz topping. Because apparently buttered crackers needed backup.
- **Spicy:** Add diced jalapeños or a few shakes of hot sauce to the creamy mixture.
- **Bacon:** Add cooked, crumbled bacon under the cracker topping. Nobody will file a complaint.
- **Mushroom:** Swap the cream of chicken soup for cream of mushroom soup and add sliced mushrooms.
- **Herby:** Add a little dried thyme, poultry seasoning, or Italian seasoning to the creamy mixture.

FAQs

Can I make Ritz cracker chicken ahead of time?

Yes. Assemble the chicken and creamy sauce, cover, and refrigerate for up to 24 hours. Add the buttered Ritz topping just before baking so it stays crunchy.

Can I use cooked chicken?

I wouldn't for this particular recipe. It's designed for raw chicken to cook in the sauce, and starting with cooked chicken makes it much easier to end up dry.

Why is my Ritz cracker topping soggy?

Usually too much moisture or covering the casserole while it bakes. Keep the cracker mixture on top of the sauce and bake uncovered so it can brown and crisp.

Can I freeze Ritz cracker chicken?

Yes, but the cracker topping will soften. For the best results, freeze the chicken and sauce without the topping, then add freshly crushed Ritz crackers and butter when you're ready to bake.