

Rotisserie Chicken Casserole



5 from 5 votes

Grab a spoon and dig into this cheesy, delicious rotisserie chicken casserole that is ready for you and your family quickly and easily... any night of the week. The flavors from the spices, cheese and other ingredients will make any mouth water in anticipation of the first bite. You can make it easily in the comfort of your own home today!

Prep Time	Cook Time	Total Time
10 mins	20 mins	30 mins

Course: Dinner Cuisine: American

Keyword: baked chicken casserole, casserole recipe with rotisserie chicken, chicken leftovers casserole, leftover chicken casserole, rotisserie chicken casserole, rotisserie chicken casseroles

Servings: 8 servings Calories: 541kcal Author: Scott Groth

Ingredients

- 8 ounces artichoke hearts drained and chopped
- 4 cups rotisserie chicken shredded
- 2 cups mozzarella cheese shredded (divided)
- 1 teaspoon garlic powder
- 1 teaspoon kosher salt
- $\frac{1}{2}$ cup Parmesan cheese grated (divided)
- $\frac{1}{2}$ cup cream cheese softened
- $\frac{1}{2}$ cup sour cream
- $\frac{1}{2}$ cup mayonnaise try my homemade mayo recipe
- $\frac{1}{2}$ cup chopped bacon
- $\frac{1}{2}$ Teaspoon Onion Powder
- $\frac{1}{2}$ teaspoon red pepper flakes
- $\frac{1}{4}$ teaspoon black pepper ground

Instructions

Preparation Steps

1. Preheat the oven to 375°F (190°C)
2. Shred the rotisserie chicken or leftover chicken, ensuring 4 cups of shredded chicken overall.
3. Drain and chop the artichoke hearts.
4. In a large mixing bowl, combine the cream cheese, sour cream, mayonnaise, chopped artichoke hearts, garlic powder, onion powder, salt, pepper and crushed red pepper flakes. Add in half of the mozzarella and parmesan cheese. Mix well.
5. Add in the chicken and mix until it is well coated with the cheese mixture.
6. Transfer the chicken mixture to a greased 9X13-inch baking dish. Spread the mixture evenly in the baking dish and top with the remaining mozzarella and parmesan cheese. Sprinkle the bacon over top.

Cooking Steps

1. Place the casserole dish in the preheated oven and bake for 15 minutes or until the casserole is just bubbling. Turn on the broiler and toast until the cheese on top is golden brown, approximately another 3-5 minutes.
2. Remove from the oven and allow to cool for several minutes before serving. It is important to let it cool to allow the cheese to solidify just a bit.
3. Enjoy your rotisserie chicken casserole!

Notes

If you're a fan of casseroles, let me know in the comments. I'm always looking for new recipes to create, and your suggestion helps me to know what people want to see!

I hope you have a fantastic day in the kitchen and enjoy this leftover chicken casserole recipe.

Nutrition

Serving: 1serving | Calories: 541kcal | Carbohydrates: 4g | Protein: 45g | Fat: 38g | Saturated Fat: 14g | Polyunsaturated Fat: 7g | Monounsaturated Fat: 8g | Trans Fat: 0.04g | Cholesterol: 176mg | Sodium: 1340mg | Potassium: 111mg | Fiber: 1g | Sugar: 2g | Vitamin A: 567IU | Vitamin C: 0.2mg | Calcium: 247mg | Iron: 0.4mg

