

Recipe

Chicken Poppy Seed Casserole

**OVEN
TEMP**

350°F

PREP TIME 15 minutes **COOK TIME** 40 minutes **FROM THE KITCHEN OF** Rachel Self

Ingredients

- 3 Medium-Sized Boneless Skinless Chicken Breasts
- 1 Family Size Can of Cream of Chicken Soup
- 8 oz. Sour Cream
- 4 cups Corn Flakes
- 1 Sleeve Ritz Crackers
- 1 Tbsp. Poppy seeds
- 1 tsp Poppy seeds
- ½ Cup Melted Butter

Directions

- Preheat oven to 350° F.
- Place chicken in a pot; cover with Water and bring to a boil. Cook about 10 minutes, until no longer pink in the middle. Let cool slightly, and shred chicken.
- In a large bowl, mix cream of chicken, sour cream, and 1 Tbsp. poppy seeds.
- In a gallon-size Ziploc bag, combine Corn flakes and crackers. Sprinkle 1 tsp. poppy seeds into bag. Crush the cereal and crackers. (I use a dough roller.)



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Chicken Poppy Seed Casserole (cont.)

- Pour melted butter into the bag and shake well.
- Spread a light amount of soup mixture in the bottom of an ungreased 9x13 casserole dish.
- Spread chicken evenly in pan.
- Pour remaining soup mixture over chicken.
- Spread cracker mixture evenly over the entire casserole.
- Bake at 350° F for 30-40 minutes, or until it begins to bubble around the edges and crackers are golden brown.

Note: If you notice your casserole becoming too brown you may cover with aluminum foil for a portion of the bake time. This will vary depending on your oven.



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