

chattavore

POPPY SEED CHICKEN CASSEROLE (WITH MUSHROOMS)

Prep Time: 20 minutes

Cook Time: 35-40 minutes

Yield: 4-8 servings

- 5 tablespoons unsalted butter, divided
- 1/2 medium onion, chopped
- 4 ounces button or cremini mushrooms, cleaned and sliced (optional)
- 3 tablespoons all-purpose flour
- 1 cup low-sodium chicken stock
- 1/2 cup milk or heavy cream
- salt and pepper
- 3 cups shredded chicken (I used 2 pounds of poached chicken thighs)
- 1 cup sour cream (1 8-ounce container)
- 2 tablespoons poppy seeds
- 1 sleeve Ritz crackers

1. Preheat the oven to 350 degrees.
2. Preheat 2 tablespoons of the butter in a 10-inch skillet. Add the chopped onions and cook until translucent. Add the mushrooms and cook until softened. Add one tablespoon of butter to the skillet and allow it to melt. Add the flour and stir to combine. Cook for one minute.
3. Slowly add the liquid, stirring constantly until smooth. Cook until thickened to the consistency of condensed soup. Season with salt and pepper to taste and remove from the heat.
4. In a large bowl, combine the chicken, the onion/mushroom "soup" mixture, the sour cream, and the poppy seeds and stir to combine completely. Pour into an 8 or 9-inch baking dish.
5. Crumble the crackers into a bowl (this is not how I show it in the pictures, but this is a better way to completely coat the crumbs with butter). Melt the remaining 2 tablespoons of butter and pour over the crackers crumbs. Stir to coat the crumbs with butter and sprinkle them over the casserole. Bake for 25-30 minutes until bubbly around the edges. Serve immediately.