

Easy Chicken Casserole from Scratch



“Soup” Base

- 1 ½ cups milk (whole or 2%)
- 3 tablespoons melted butter (reserve 1 for drizzling over the top)
- 3 tablespoons flour
- ½ teaspoon salt
- ¼ teaspoon black pepper
- 4 oz of softened cream cheese

In a bowl, whisk together milk, melted butter, flour, salt, and pepper, cream cheese until smooth. (This replaces canned soup — it'll thicken naturally as the casserole bakes.)



Chicken & Veggies

- 1 16 oz package if of frozen peas and carrots
- 1 to 1 ½ cups shredded cheddar cheese (any type you like)
- 2 cups of shredded cooked chicken
- 1 tsp onion powder
- 1 tsp garlic powder
- 1 tsp paprika

Spread the chicken and veggies evenly in a greased 9x9 or similar casserole dish.
pour the “soup” mixture over them, sprinkle the seasoning on top, Sprinkle the cheese on top



Biscuit Topping

- 1 cup flour
- 1 ½ teaspoons baking powder
- ¼ teaspoon salt
- ½ to ¾ cup milk (enough to make a thick batter)
- Spoon and spread over the top of the casserole

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- Drizzle the remaining melted butter over the top
- Sprinkle a little poultry seasoning over the top

Bake at 400 degree fahrenheit oven for about 25 minutes or until bubbly and beginning to brown on top.