

Paula Deen's Amazing Chicken Casserole

Creamy chicken casserole is a very tender casserole with creamy sauce and lots of cheese.

5 from 336 votes

Course: Dinner Cuisine: American Prep Time: 20 minutes Total Time: 1 hour

Ingredients

- 2 cups chicken, cooked, cut in small bite-sized pieces (U can use our guide: [How to Cook Shredded Chicken](#))
- 4 cups pasta, cooked and drained (approximately 2 cups uncooked); penne, cavatappi, or rigatoni works well
- 3 tablespoons butter
- 1 small onion, finely chopped
- 2 garlic cloves, minced
- 2 tablespoons flour
- 1/2 cup sour cream
- 1 cup milk
- 3 cups cheese, grated (cheddar, Colby jack, Swiss, or a combination), with 1/2 cup reserved for sprinkling on top
- 1/2 teaspoon red pepper flakes
- salt and black pepper to taste

Instructions

1. Fry the onion and garlic in butter. Add flour, stir, cook for no more than 1 minute.
2. Add milk and sour cream, whisk and cook until thick. Then add the cheese and stir again.
3. Add chicken, pasta, salt, red pepper flakes. Toss and place in a prepared baking dish (9 * 13 inches). Bake in preheated to 350 F oven for 20-30 minutes or until cheese starts bubbling.