

Jalapeño Popper Chicken Casserole

This comforting supper is like a jalapeño popper in casserole form — rich, cheesy, and with just a bit of heat from the jalapeños. A perfect way to use up leftover chicken or turkey.

Prep: 20 min **Bake:** 20 min **Makes:** 8 servings

Ingredients

1 pkg. (32 oz) frozen Tater Tots
2 pkg. (8 oz each) cream cheese, softened
1 cup sour cream
6 jalapeño peppers, seeded and finely chopped
1½ tsp garlic salt
½ tsp pepper
4 cups shredded rotisserie chicken
2 cups shredded Mexican cheese blend
6 green onions, chopped
1 lb. bacon strips, cooked and crumbled

Instructions

1. Preheat oven to 425°F. Arrange Tater Tots in an ungreased 13x9-in. baking dish. Bake uncovered for 15 minutes.
 2. Meanwhile, in a large bowl combine cream cheese, sour cream, jalapeños, garlic salt, and pepper. Stir in half each of the chicken, Mexican cheese blend, green onions, and bacon.
 3. Arrange remaining chicken over Tater Tots. Top with cream cheese mixture.
 4. Sprinkle with remaining Mexican cheese blend, green onions, and bacon.
 5. Cover and bake until heated through, 20–25 minutes.
 6. If desired, top with additional sour cream and jalapeño slices.
-

Nutrition (per serving)

701 cal, 53g fat (24g sat. fat), 116mg chol, 1648mg sod, 33g carb (5g sugars, 3g fiber), 22g pro
