

# Jalapeno Chicken Casserole

8 Servings



## Ingredients

- 1-3/4 lbs chicken breasts (bone-in or boneless)
- 7 oz original (not light) cream cheese
- ½ cup + 2 TBSP chicken broth
- ½ cup heavy whipping cream
- 1 cup shredded cheddar cheese
- 5 whole med. jalapenos, seeded & thinly sliced (jarred peppers OK, too)
- ½ tsp garlic powder
- ½ tsp onion powder
- ½ tsp paprika
- ½ tsp black pepper
- 6 slices bacon (or a small pkg of real bacon bits)
- 1 cup shredded Monterey jack cheese
- ½ tsp chopped fresh parsley for garnish (dried is fine, too)

## Instructions

- Preheat oven to 350°F
- Cook your bacon slices by the preferred method. When done, crumble into bits and set aside (or use purchased real bacon crumbles)
- Cook all of your chicken in your slow cooker for 3 hours on high or 6 hours on low. You can also boil your chicken over the stove until cooked through. (Buying a pre-cooked rotisserie chicken is a quicker option!) Remove chicken and shred using two forks.

- In a skillet on low heat, combine softened cream cheese, chicken broth, cheddar cheese, whipping cream, garlic and onion powder, paprika, and pepper until thoroughly combined.
- Simmer with the lid off while whisking for 4-5 minutes until the sauce begins to thicken a bit. You don't want the sauce super thick. It needs to be thin enough to cover the bottom of the casserole dish.
- Grease the bottom of a 9 X 13 casserole dish and add your shredded chicken in an even layer on the bottom of the dish.
- Sprinkle 2/3 of the jalapenos on top of the chicken. Pour cheese sauce evenly over top of chicken and jalapenos. Top with remaining 1/3 jalapeno slices and Monterey jack cheese.
- Bake for 20 minutes and remove from oven. Sprinkle bacon crumbles over top and bake for an additional 3-5 minutes.
- Remove from oven and sprinkle top with freshly chopped parsley. Serve hot!

Credit goes to #KaseyTrenumBlogger for this recipe. Please support Kasey's website!

#lowcarbkc