

Prep Time: 20 minutes
Cook Time: 35 minutes
Rest Time: 5 minutes
Total Time: 1 hour
Yield: 6 servings

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Ingredients

- 6 ounces cream cheese, softened
- 3/4 cup sour cream
- 3/4 cup milk
- 3 ½ cups shredded cooked chicken (from a rotisserie chicken works great)
- 1 ½ cups shredded mild Cheddar cheese, divided

- 6 jalapeño peppers, seeded and chopped (leave some seeds in if you want more heat)
 - 4 green onions, sliced, divided
 - 8 slices bacon, crisply cooked and crumbled, divided
 - 1 teaspoon garlic powder
 - 1 teaspoon onion powder
 - 16 ounces frozen fried potato nuggets (such as Tater Tots)
 - Salt and black pepper, to taste
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Instructions

1. Preheat the Oven and Prepare the Base: Preheat your oven to 400°F (200°C). In a 2-quart baking dish, stir together the softened cream cheese, sour cream, and milk until the mixture is smooth and well combined .
2. Combine the Filling: Add the shredded chicken, 1 cup of the shredded Cheddar cheese, the chopped jalapeños, half of the sliced green onions, half of the crumbled bacon, the garlic powder, and the onion powder to the cream cheese mixture. Season with a pinch of salt and pepper, then stir everything together until evenly distributed .

3. Assemble the Casserole: Spread the chicken mixture evenly in the baking dish. Arrange the frozen potato nuggets in a single layer on top of the chicken mixture .
 4. Bake: Place the dish in the preheated oven, uncovered, and bake until the potato nuggets are golden brown and the casserole is bubbly, which takes about 35 minutes .
 5. Add the Finishing Touches: Remove the casserole from the oven. Sprinkle the remaining ½ cup of Cheddar cheese and the rest of the bacon over the top. Tent the dish loosely with aluminum foil and let it stand for 5 minutes to allow the cheese to melt and the casserole to set .
 6. Serve: Garnish with the remaining green onions before serving. Scoop into bowls and enjoy hot.
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Recipe Tips & Intensity Notes

- Spice Intensity: The heat level of this dish is entirely in your hands. For a mild casserole, make sure to remove all the seeds and white membranes from the jalapeños. If you prefer a medium kick, leave a few seeds in. For a truly spicy version, leave most of the seeds intact or add a pinch of cayenne pepper to the chicken mixture.
- Chicken Tip: Using a store-bought rotisserie chicken is a huge time-saver and adds great flavor. If you are cooking chicken breasts specifically for this recipe, poaching or baking them with a little salt and pepper before shredding works perfectly.
- Make-Ahead: You can assemble the casserole (without the potato nuggets) up to a day

in advance. Cover and refrigerate, then top with the frozen nuggets right before baking. You may need to add 5-10 minutes to the baking time.

Nutrition Information

Nutrition information is estimated per serving (based on 6 servings).

- Calories: 673 kcal
- Total Fat: 43g
- Saturated Fat: 19g
- Cholesterol: 165mg
- Sodium: 1174mg
- Total Carbohydrate: 30g
- Dietary Fiber: 3g
- Total Sugars: 5g

- Protein: 43g