

Poppy Seed Chicken

- 5 cups chicken breasts, cooked and cubed
 - 1 cup sour cream
 - 2 (10.75 ounce cans) condensed cream of chicken soup
 - 2 cups crushed Ritz crackers (about 1 ½ rolls of crackers)
 - ½ cup butter melted
 - 1 Tablespoon poppy seeds
 - 1 tsp Worcestershire sauce
 - ¼ tsp celery salt
 - 1 tsp minced garlic
 - 1 Tbsp lemon juice
 - 1/4 tsp pepper
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Preheat oven to 350 degrees.

I use these directions for cooking the chicken: [How to Poach Chicken Breasts](#), but you can also use a rotisserie chicken, skin removed and chopped into cubes.

Place chicken in a 9x13 casserole dish.

In a bowl stir together the condensed soup and sour cream. Add the Worcestershire, celery salt, garlic, lemon juice, and pepper to the soup and sour cream mixture. Pour over the chicken.

In a separate bowl, stir together the crushed crackers, poppy seeds and melted butter. Sprinkle over the chicken and sauce.

Bake for 30 minutes in the preheated oven, until the top of the casserole is browned and the sauce is bubbly. Serve plain or over rice.

<https://www.julieseatsandtreats.com/poppy-seed-chicken/>