Chicken Jalapeno Popper Casserole

Experiment for next time: add bell pepper?

Chicken Marinade

.25 cup olive oil
3 tbsp apple cider vinegar
4 cloves garlic minced
2 tbsp chopped jalapeno (used from jar, scooped juice and all)
.5 tsp salt
.5 tsp pepper
~1.5 lbs chicken

Casserole

1 lbs pasta (cooked, drained)
8 oz cream cheese, softened
1 pack of bacon, cooked, chopped
16 oz block of cheddar (shredded)
1/4 cup diced jalapeno (minimal juice from jar)
1.33 cup heavy cream
bread crumbs
the chicken ^^ (cooked and diced)

1. Marinate chicken for ~2 hours
2. Griddle chicken and bacon, and cook pasta
3. Preheat oven to 350
4. Chop bacon and chicken
5. Pam a 9x13 baking dish
6. Mix together cream cheese, bacon, 2/3 of cheddar and jalapenos
7. add pasta
8. stir in chicken
9. put into baking dish
10. bake 40 minutes
11. add the other 1/3 of the cheese
12. bake 5 more minutes

Revision #1
Created 2026-02-01 23:33:31 UTC by Cody Nagel
Updated 2026-02-01 23:42:47 UTC by Cody Nagel