JANE SMITH LIFESTYLE

Jalapeño Buffalo Chicken Casserole

Prep: 15 min | Cook: 30 min | Serves: 6



Game day calls for something that feeds a crowd and brings real heat. Shredded chicken and pasta bake in a spicy buffalo cream sauce under plenty of cheese and sliced jalapeños.

Ingredients

- 3 cups cooked, shredded chicken
- 1 lb penne pasta, cooked
- 1 cup buffalo sauce
- 8 oz cream cheese, softened
- 1 cup ranch dressing
- 2 jalapeños, sliced
- 2 cups shredded cheddar and mozzarella blend
- Green onions, sliced

Directions

1. Preheat oven to 375°F. In a large bowl, mix shredded chicken with buffalo sauce, cream cheese, and ranch dressing until well combined.
2. Fold in the cooked pasta.
3. Transfer to a greased baking dish and top with shredded cheese and sliced jalapeños.
4. Bake 20–25 minutes, until bubbly and golden on top.
5. Garnish with green onions before serving.

Jane's Note

Make sure the cream cheese is fully softened before mixing, so the buffalo sauce blends in smoothly rather

than leaving little unincorporated clumps throughout the casserole.

This is one of my go-to dishes for a game day gathering, since it feeds a crowd generously and stays warm and bubbly for a good while once it's out of the oven.

Storage: Refrigerate in an airtight container for 3–4 days; reheat gently.

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