

# Poppy Seed Chicken

One of my family's all-time-favorite meals is Poppy Seed Chicken. It's super easy, doesn't require tons of ingredients, and doesn't take a long time to make. This version is very flavorful and is usually gone in a jiffy!

—Margaret Amos



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## Ingredients

- 3 cups cooked chicken, shredded or chopped into medium pieces
- 2 cups Ritz Crackers (1 ½ sleeves) crumbled
- 1 TBS poppy seeds
- 1 10 ½ oz. can Cream of Chicken with Herbs soup
- 1 ½ cups sour cream
- ½ cup butter
- 1 tsp. Worcestershire sauce
- 1 tsp. minced garlic
- 1 TBS lemon juice — keep Minute Maid 100% lemon juice on hand; find it in the freezer section
- Rice — use Success Boil-in-a-Bag Rice to make it easy

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## Directions

1. Lightly grease a 9x13 dish.
2. Preheat oven to 350°F.
3. In a medium bowl, combine the chicken, soup and sour cream.
4. Add to the Worcestershire, garlic, and lemon juice to the chicken mixture. Combine well.
5. In another bowl, melt the butter in the microwave. Add the poppy seeds and crushed Ritz crackers to the melted butter. Toss well.
6. In the 9x13 dish, place the chicken mixture on the bottom and then the cracker mixture on top.
7. Cover with aluminum foil.
8. Bake 30 minutes; remove the foil and bake for another 30 minutes.
9. Serve over rice.
10. Enjoy!