Our State eats

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Poppy Seed Chicken Casserole

Yield: 8 servings.

- **1 cup whole milk**
- **1 cup sour cream**
- **1 large egg**
- **½ teaspoon onion powder**
- **½ teaspoon garlic powder**
- **4 cups cooked chicken, shredded or finely chopped**
- **1 tablespoon poppy seeds**
- **½ teaspoon salt**
- **½ teaspoon freshly ground black pepper**
- **1 sleeve Ritz Crackers, crushed**
- **½ cup slivered almonds**
- **6 tablespoons butter, melted**

Preheat oven to 350°. Prepare a 9 x 13 casserole dish with cooking spray; set aside.

In a large bowl, whisk together milk, sour cream, egg, and onion and garlic powders until well combined. Stir in chicken, poppy seeds, salt, and pepper. Spoon mixture into casserole dish and spread evenly into corners. Top with crushed crackers and slivered almonds. Pour butter evenly over casserole.

Bake for 40 minutes or until edges of casserole are golden and bubbly.

RECIPE BY LYNN WELLS / PHOTOGRAPHY BY MATT HULSMAN