



Air Fryer Million Dollar Casserole

Ingredients:

- 1 can cream of chicken soup
- 1 cup cream cheese softened
- 1 cup mozzarella cheese shredded
- ½ cup sour cream
- 1 tsp onion powder
- 1 tsp garlic powder
- 3 medium scallions thinly sliced
- 4 ½ cups shredded rotisserie chicken
- 3 cups farfalle pasta cooked and drained
- Salt and pepper
- 2 cups Ritz crackers crushed
- ½ cup unsalted butter melted
- Fresh parsley to serve

Instructions:

1. In a big bowl, combine the chicken soup, cream cheese, mozzarella cheese, sour cream, onion powder, garlic powder, scallions, chicken and pasta. Mix well and season with salt and pepper.
2. In a small bowl, combine the crackers with the melted butter.
3. Transfer the chicken mixture to a casserole dish and top with the crackers. Bring to the air fryer basket and bake for 10 minutes at 350°F (180°C), or until golden brown and bubbly.
4. Serve with fresh parsley.