



Jalapeño Popper Chicken Casserole



1/6th of recipe: 254 calories, 12.5g total fat (7g sat fat), 674mg sodium, 8.5g carbs, 2g fiber, 3.5g sugars, 27.5g protein

Green Plan [SmartPoints](#)® value 6*

Blue Plan (Freestyle™) [SmartPoints](#)® value 5*

Purple Plan [SmartPoints](#)® value 5*

Prep: 15 minutes **Cook:** 45 minutes

Cool: 10 minutes



Ingredients

4 cups riced cauliflower (or 5 cups roughly chopped cauliflower)
3/4 cup light/reduced-fat cream cheese, room temperature
3/4 cup shredded part-skim mozzarella cheese
1/4 cup grated Parmesan cheese
1 lb. raw boneless skinless chicken breast cut into bite-sized pieces
One 4-oz. can diced jalapeños, drained
Optional topping: jalapeño slices

Seasonings:

1 tsp. garlic powder
1 tsp. onion powder
1/2 tsp. salt
1/4 tsp. black pepper

Directions

Preheat oven to 375 degrees. Spray a 9" X 13" baking pan with nonstick spray.

If starting with roughly chopped cauliflower, pulse in a blender until reduced to rice-sized pieces, working in batches as needed.

In a large bowl, combine cream cheese, 1/4 cup mozzarella, and 2 tbsp. Parm. Stir until uniform. Add riced cauliflower and chicken, and sprinkle with seasonings. Mix well.

Fold in jalapeños. Transfer mixture to the baking pan, and smooth out the top.

Top with remaining 1/2 cup mozzarella and 2 tbsp. Parm. Cover with foil, and bake for 20 minutes.

Remove foil. Bake until chicken is cooked through and cauliflower is tender, 20 - 25 more minutes.

Let cool for 10 minutes before slicing.

MAKES 6 SERVINGS

[SmartPoints](#)® value* not what you expected? We follow the same method as Weight Watchers when calculating recipe values: We add up the [SmartPoints](#)® values* of the individual ingredients using the Recipe Builder. (Many foods have a value of zero and remain zero in recipes.)

*The [SmartPoints](#)® values for these recipes were calculated by Hungry Girl and are not an endorsement or approval of the product, recipe or its manufacturer or developer by Weight Watchers International, Inc., the owner of the [SmartPoints](#)® trademark.