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30 Ways to Use Store-Bought Rotisserie Chicken

Store-bought rotisserie chicken ideas & recipes for tonight and tomorrow, most in 30 minutes or less.





Short on time and ideas for meals?

We've got 30 delicious ways that store-bought rotisserie chicken can change your life. For starters, this affordable shortcut to a marvelous meal is only a deli counter away. Plus, most of these crowd-pleasing recipes can be made in 30 minutes or less. We divided our rotisserie roster into two sections: meals for tonight, and meals for tomorrow. Meals for tonight should start with a warm rotisserie chicken. Meals for tomorrow can start with cold whole chicken or a partially eaten chicken.

Tonight: Rotisserie chicken meal ideas

For each of these recipes, start with a fresh, hot rotisserie chicken.

1. Serve it up nice and simple

Your first—and the easiest—option is to simply serve the rotisserie chicken in all its fresh, juicy glory. Add your favorite sides and call it a night.

2. Fix a family-size chicken pot pie

Instead of using boneless skinless chicken breasts, chop rotisserie chicken meat into chunks.

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Combine with pot pie ingredients, top with store-bought refrigerated pie crust and bake.

Get the recipe: [The Pioneer Woman's Chicken Pot Pie](#)

3. Make it even faster with mini pot pies

Combine chopped chicken with [cream of chicken soup](#) and frozen mixed veggies. Shape Pillsbury Grands biscuits in greased muffin tins. Fill biscuits with chicken filling and bake.

Get the recipe: [Mini Chicken Pot Pies](#)

4. Toss with pesto and pasta

Give traditional tomato [pasta sauce](#) and noodles a run for their money with this flavorful dish. Toss warm pasta with pesto and shredded rotisserie chicken. Add sun dried tomatoes for color and zing.

Get the recipe: [Rotisserie Chicken & Pesto Farfalle](#)

5. Cook up creamy enchiladas

Combine shredded chicken with Alfredo sauce, salsa and spices. Roll mixture in tortillas, top with cheese and bake.

Get the recipe: [Spicy Alfredo Rotisserie Chicken Enchiladas](#)

6. Whip up 10-minute tacos

Toss shredded chicken with a can of chopped green chiles. Fill taco shells and top with your favorite fixins.

Get the recipe: [Chile Chicken Ten Minute Tacos](#)

7. Skip Indian take out

Warm chopped or shredded chicken with [Indian simmer sauce](#) (such as butter masala or tikka masala). Pair with a side of vegetables (such as spinach, broccoli or cauliflower) seasoned with a little bit of [garam masala spice](#). Serve with jasmine rice and naan.

8. Make a break for Buffalo...

Use [hot buffalo wings](#) as inspiration for your new favorite pizza. Instead of traditional [pizza sauce](#), make a base out of hot sauce, butter, [blue cheese dressing](#) and shredded rotisserie chicken. Cover a thawed pizza crust with sauce and top with mozzarella cheese, blue cheese and green onions.

Get the recipe: [Buffalo Rotisserie Chicken Pizza](#)

9. ...or take a dip

Add shredded chicken to a hot, cream cheese-based buffalo chicken dip. Serve with [tortilla chips](#) or [potato chips](#) on game day. Or, you know: any day.

Get the recipe: [Red Hot Buffalo Chicken Dip](#)

10. Switch up a nicoise salad

Put a spin on a nicoise salad (which typically uses tuna) by using chopped rotisserie chicken instead. Which part will you eat first. the chicken or the egg?

Get the recipe: [Rotisserie Chicken Nicoise-Style Salad](#)

11. Channel your inner jerk

Season shredded rotisserie chicken with [Caribbean jerk seasoning](#). Add a little chicken broth to make it moist. Serve with coconut rice and mango salsa. For an easy coconut rice, use a ratio of 2 cups long grain rice to 1.5 cups water to 1 cup coconut milk.

12. Make it a party with barbecue sliders

Mix shredded chicken with your favorite barbecue sauce and thinly sliced red onion. Slice [Hawaiian rolls](#) in half, spread chicken over the lower bun, top with jack cheese slices, add back the top buns and bake at 350 for 10 minutes. Party. Started.

13. Fire up some fajitas

In a skillet, cook onions and bell peppers with oil and [fajita seasonings](#) (such as cumin, oregano, garlic, chili powder). Remove from heat, add cooked shredded chicken and stir to combine. Serve with warm tortillas and your favorite fajita toppings. To save even more time, use pre-sliced frozen peppers and onions.

14. Give teriyaki a try

Add warm shredded chicken to [store-bought teriyaki sauce](#) and heat in a small saucepan. Serve over short grain rice and top with a sprinkle of sesame seeds and sliced green onions.

15. Or make a stir fry

Combine chicken, frozen veggies and mandarin oranges with stir fry sauce to create a sweet and tangy one-bowl meal that pairs well with rice.

Get the recipe: [Rotisserie Chicken Stir Fry](#)

Hungry for rotisserie chicken yet? [Find a](#)

[Walmart Store](#) and pick one up today.

Tomorrow: Rotisserie chicken meals

These recipes make it easy to give rotisserie chicken leftovers new life.

16. Dress up a frozen pizza

Feel like passing on the pepperoni but still want a little meat on your pizza? Two minutes before it's done baking, top your favorite frozen veggie pizza with shredded chicken. Try it on the [Sam's Choice Italia Spinach & Pesto pizza](#).

17. Spruce up some soup

Cook a simple chicken broth-based soup loaded with your favorite chopped veggies and grains. Add leftover chicken to the soup a minute or two before serving.

18. Warm up with chili

Add chicken to a garbanzo bean

and tomato-based veggie chili for a great way to use up

leftovers. The chicken will also bulk up the dish so it can feed more people.

Get the recipe: [Chicken Chickpea Chili](#)

19. Roll a protein-packed breakfast burrito

Don't worry about cooking up breakfast sausage. Just add a sprinkle of dried sage and black pepper to your scrambled eggs. Then add the shredded chicken while the eggs are cooking. Top with your favorite breakfast burrito fixings like avocado and cheese. Then roll it all up for a great breakfast on the go.

20. Grab and go with empanadas

Turn packaged refrigerated pie crusts, shredded chicken leftovers, cheese and chipotle mayo into easy and hearty empanadas. Great reheated and even for a weeknight meal on the go (read: in the car).

Get the recipe: [Cheesy Chicken Empanadas](#)

21. Wrap it up, Caesar

Using a large tortilla, wrap shredded rotisserie chicken with romaine lettuce, shredded parmesan cheese, Caesar dressing and a squeeze of lemon. It'll probably be way tastier than what your coworker got from the cafeteria.

22. Turn a chicken into a hero (sandwich, that is)

Save the day with this quick chicken parmesan-inspired hero sandwich. Slice a soft Italian roll down the side (but not fully in two), fill with shredded or chopped rotisserie chicken, marinara

sauce, mozzarella cheese and grated parmesan. Wrap tightly in [aluminum foil](#) and toast for about 5-10 minutes (or until cheese is melted). Unwrap and enjoy this warm and toasty hero.

23. Chow down on chilaquiles

In a pan, cook leftover tortilla chips with salsa and shredded chicken until the tortilla chips become soft but not mushy. Remove from heat and top with cotija cheese, sour cream, onions and cilantro (or any other of your favorite toppings). To make it a hearty breakfast, add a fried egg.

24. Discover disco tots

Let's talk disco fries, aka fries covered with gravy and cheese. Now imagine a tater tot version that uses chicken gravy, cheddar cheese and rotisserie chicken. We know you'll keep going back for more, more, more.

Get the recipe: [Disco Tots](#)

25. Layer it in a dip

This irresistible enchilada-inspired layered dip is a meal in itself. Using leftover rotisserie chicken makes it an easy go-to for for game day potlucks.

Get the recipe: [Seven Layer Chicken Enchilada Dip](#)

26. Mix up a Greek-inspired chicken salad

Swap the traditional all mayo-based chicken salad for a lighter version inspired by your favorite Greek dip, tzatziki. Nonfat Greek yogurt, cucumber, garlic, dill and fresh mint make this

Greek yogurt, cucumber, garlic, dill and fresh mint make this flavorful chicken salad truly a taste of the Mediterranean (that your diet won't object to).

Get the recipe: [Tzatziki Chicken Salad](#)

27. Try some Thai-style slaw

Start with bagged coleslaw mix and add more of your favorite veggies like sliced broccoli, red bell pepper, cucumber and green onions. Mix it with shredded rotisserie chicken and [peanut satay sauce](#). Garnish with cilantro.

28. Open sesame

Top cold or room temperature [noodles](#) (wheat, rice, soba or buckwheat) with chicken, cucumbers, peanuts and green onions. Toss with homemade or store-bought [toasted sesame salad dressing](#) and top with sesame seeds and cilantro.

29. Make macaroni and cheese special

Chop rotisserie chicken into small chunks or shred. Stir into prepared stove top macaroni and cheese and place in a casserole pan. Top with [panko bread crumbs](#) (these are optional but give great crunch) and broil for just a few minutes, until bubbly and brown.

30. Get cozy with chicken stock

Place at least two rotisserie chicken carcasses in large a pot with carrots, celery, onion and any aromatics you like (such as parsley, garlic and thyme). Add water to cover. Simmer for at least an hour. Strain the chicken and veggies out, let cool and store in fridge.

[Find a Walmart Store](#) and pick up a rotisserie chicken today.

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