



CHICKEN STUFFING BAKE

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My Mom has been making this easy and delicious dinner for years! It's always been a family favorite!

DIRECTIONS:

1. Preheat oven to 375 degrees F. Spray a 9x13-inch baking dish with non-stick spray.
2. Cut chicken breasts into one inch pieces. Lay out evenly in the bottom of prepared dish. Season with salt and pepper.
3. In a medium bowl whisk together the condensed soups and milk. Pour mixture evenly over chicken. Sprinkle dry stuffing mix evenly over the top. Pour chicken broth over the stuffing mix- making sure to get as much of it covered as possible.
4. Cover dish with foil and bake 40 to 45 minutes or until chicken is cooked through. Remove from oven and let stand 10 minutes before serving. Enjoy!

INGREDIENTS:

2 pounds boneless skinless chicken breasts, diced in 1-inch pieces

2 cans (10.75 ounces, each) condensed cream of chicken soup (OR use my recipe below this card for my homemade cream of chicken soup)

1/4 cup milk

1 box (6 ounces) Stove Top Chicken Stuffing mix

1 ½ cups chicken broth