



Chicken Stuffing Casserole

## Introduction

If you're in search of a comforting and satisfying meal, look no further than chicken stuffing casserole. This dish combines tender chicken, savory stuffing, and creamy ingredients, creating a delightful combination that's perfect for family dinners or potlucks. Easy to prepare and full of flavor, this casserole is sure to become a favorite in your household.

## Detailed Ingredients with measures

Chicken: 3 cups cooked, shredded or diced  
Stuffing mix: 6 cups  
Cream of chicken soup: 1 can (10.5 ounces)  
Chicken broth: 1 cup  
Sour cream: 1 cup  
Garlic powder: 1 teaspoon  
Onion powder: 1 teaspoon  
Black pepper: ½ teaspoon  
Olive oil: 2 tablespoons  
Chopped parsley (for garnish): optional

## Prep Time

25 minutes

## Cook Time, Total Time, Yield

Cook Time: 35-40 minutes



Total Time: 1 hour

Yield: 8 servings



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## Detailed Directions and Instructions

### **Preheat the Oven**

Preheat your oven to 350°F (175°C).

### **Prepare the Chicken**

In a mixing bowl, combine shredded cooked chicken with ranch seasoning. Ensure the chicken is fully coated with the seasoning.

### **Arrange Ingredients in Casserole Dish**

In a greased 9×13-inch baking dish, layer the seasoned chicken evenly at the bottom.

### **Add Stuffing**

Sprinkle stuffing mix over the layer of chicken in the casserole dish.

### **Mix the Broth**

In a separate bowl, mix together the chicken broth and melted butter until well combined.

### **Pour Broth Mixture**

Carefully pour the broth and butter mixture over the stuffing layer, ensuring it is evenly distributed.

### **Add Cheese**

Sprinkle shredded cheese on top of the stuffing layer.

### **Bake the Casserole**

Cover the casserole with aluminum foil and bake in the preheated oven for 25 minutes.

### **Uncover and Continue Baking**

After 25 minutes, remove the foil and bake for an additional 15-20 minutes or until the cheese is melted and bubbly, and the top is golden brown.

### **Let Rest**

Once baked, allow the casserole to rest for about 5-10 minutes before serving.

## **Notes**

### **Chicken Options**

You can use leftover rotisserie chicken or any cooked chicken you have on hand for this recipe.

### **Stuffing Variations**

Feel free to use different flavored stuffing mixes to customize the dish to your preference.

### **Storage Instructions**

Store any leftovers in an airtight container in the refrigerator for up to 3 days.

### **Freezing Tips**

This casserole can be frozen before baking. Cover tightly and freeze for up to 3 months. To bake, thaw completely and follow the original baking instructions.





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**Cook techniques**

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