



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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