



Chicken Stuffing Casserole



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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: $\frac{1}{2}$ 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.

See also Eggless French Toast

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

Layering Ingredients

To create a flavorful chicken stuffing casserole, it's essential to layer ingredients properly. Start with a base of cooked chicken, followed by a layer of stuffing, and finish with a creamy sauce or broth for even moisture distribution throughout the dish.

Baking

Baking the casserole at the right temperature ensures even cooking and golden browning on top. A typical temperature is around 350°F (175°C), which allows the flavors to meld beautifully.

Add Flavor with Herbs

Enhance the taste of your casserole by incorporating herbs such as parsley, thyme, or rosemary. Adding these during the layering process will infuse the dish with aromatic flavors.

Using Leftovers

A great technique for this casserole is to utilize leftover chicken and stuffing. This not only saves time but also minimizes food waste and enhances the dish's flavor as the ingredients have had time to meld.

Cheese Topping

For an extra touch, consider adding a layer of cheese on top before baking. This will create a creamy texture and a delightful golden crust that complements the other flavors in the casserole.

See also Mini Cinnamon Roll Cheesecakes

FAQ

Can I use different types of meat instead of chicken?

Yes, you can substitute chicken with turkey, pork, or even vegetables for a vegetarian option.

How can I make this casserole ahead of time?

You can assemble the casserole and store it in the refrigerator for a few hours or overnight before baking. Just increase the baking time slightly if baking from a chilled state.

Is it necessary to use homemade stuffing?

No, store-bought stuffing works perfectly fine. You can enhance it with added herbs or ingredients for additional flavor.

Can I freeze the casserole?

Yes, you can freeze the casserole before baking. Make sure to cover it tightly. When ready to cook, thaw in the refrigerator overnight and then bake.

What can I serve with chicken stuffing casserole?

This dish pairs well with a simple salad, steamed vegetables, or roasted potatoes for a complete meal.



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Conclusion

This Chicken Stuffing Casserole is a delightful and comforting dish that seamlessly blends flavors and textures. It's perfect for weeknight dinners or special occasions, offering a heartwarming meal that your whole family will enjoy. With its easy preparation and the versatility of ingredients, it's a wonderful addition to your regular meal rotation.

More recipes suggestions and combination

Vegetable Stuffing Casserole

Combine roasted vegetables with stuffing mix to create a savory vegetarian alternative that's just as comforting.

Cheesy Chicken and Rice Bake

Use a combination of cooked rice, chicken, and cheese for a creamy casserole that's deliciously satisfying.

Turkey and Stuffing Casserole

Swap chicken for turkey and incorporate cranberry sauce for a festive twist, perfect for post-holiday meals.

Stuffed Bell Pepper Casserole

Mix ground meat, stuffing, and bell peppers for a vibrant casserole filled with flavor and nutrients.

See also [Pineapple Heaven Cheesecake](#)

Ham and Cheese Casserole

Layer diced ham, Swiss cheese, and stuffing for a quick and tasty dish that makes use of leftovers.

Spinach and Feta Quinoa Bake

Replace stuffing with quinoa, adding spinach and feta for a healthier yet equally satisfying option.



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