



Category (Main Dishes)

## Chicken and Stuffing Casserole

Submitted by (Carole Burrahm)

<p><b><u>Recipe</u></b></p> <p>3 or 4 cooked chicken breasts cut into large pieces          1 can cream of chicken soup          1 cup sour cream          ½ to ¾ can of milk          1 lb Swiss cheese sliced          2 boxes of stove top stuffing mix.</p> <p>Prepare stuffing according to package directions. Press into the bottom of a greased 9x13" pan. Place chicken pieces on stuffing. Place Swiss cheese slices over chicken and stuffing; pour soup mixture over all. Sprinkle dry stuffing mix on top of soup mixture and bake in 350 degree oven for 30 to 35 minutes or until heated through and mixture is bubbly.</p>	<p><b><u>Grocery List</u></b></p> <p>(Ingredients you need from the store for recipe and any side dish you might add.)</p>
<p><b><u>Side dish</u></b></p> <p>(Optional: Any suggestions of foods that might go well with the main dish.)</p> <p>Serve with steamed broccoli, rolls and salad.</p>	<p><b><u>Tips/Helpful hints</u></b></p> <p>(Any ideas that might be helpful to know when making this recipe.)</p> <p><b>HINT:</b> If you like a creamier dish add another can of soup and another ½ cup of sour cream.</p>

*Pheasant Ward  
Recipes*

