

# CHICKEN AND STUFFING CASSEROLE

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Who doesn't have memories as a child eating yummy foods prepared by his/her grandma or mom ? When I was young I remember the hearty chicken stuffing casserole dish my mom used to make for us. I can even taste it now while talking about it. Indeed, chicken stuffing casserole is nowadays every happy family's perfect dinner menu. take the chance and cheer up your beloved small family. Find out more.

### **Ingredients:**

- 1 lb. boneless/skinless chicken breasts, pounded to even thickness and cut into 1" cubes, or 1 lb. shredded cooked chicken
- 2 Tablespoons butter
- 2 cloves garlic, chopped
- 2 Tablespoons flour
- 1 cup warm chicken broth
- 1/2 cup warm milk
- 8 oz. Sour Cream
- 1-2 cups thawed frozen vegetables of choice
- 1/2 cup shredded cheese. Cheddar is essential for the recipe but Swiss would be a fantastic addition
- 2 cups stale bread cubes
- 2 teaspoons desired herbs (such as parsley, sage and thyme)

**For Complete Cooking Instructions Please Head On Over To Next Page Or Open button (>) and don't forget to SHARE with your Facebook friends**

### **Instructions:**

Preheat oven to 350 degrees F and prepare a casserole dish with cooking spray.

Take butter and melt it over medium heat in a medium saucepan. Add in garlic and cook until fragrant. Flour must be stirred well and cooked till slightly golden brown. Slowly whisk in milk and 1/2 cup broth. Remember leaving it on until it reaches a light boil gently then begin to thicken a bit. Stir in sour cream, chicken, vegetables and cheese. Add mixture to prepared casserole dish.

Mix bread cubes in a separate bowl. You are free to remain broth (better be 1/2 cup) and seasonings as desired or needed. One more thing, Remember to put it on top of casserole mixture.

If using raw chicken, leave the bake uncovered for almost 30-45 minutes until chicken is cooked through, as well as you can keep the bake undercovered until heated through in case you are using cooked chicken.

Quick Tip: Sprinkle some cheese on top.