

Chicken and Stuffing Casserole!

My aunt and uncle always hosted Easter at their house.

We never even had to bring anything to eat, they had it handled. It was always nice going there knowing that I wasn't responsible for any food. I like to make a dish to pass but it's nice to get a break once in a while.

Well, last year, my uncle got pretty sick so they didn't want to take on the responsibility. Me being me, stepped in and said that I would host the family. Then, I started to panic. Oh my goodness...what am I going to feed these people? I hadn't budgeted to feed a group of 50 on a minutes notice.

Thankfully, I found this recipe on Group Recipes. It looked easy, the ingredients were cheap, and who doesn't like chicken and stuffing? Granted, it wasn't the big ham dinner we were used to getting, but I didn't hear one complaint.

I tripled the recipe and served some extra sides and everything got cleaned right out. That was another bonus. No worrying about what to do with all the leftovers! I was happy to be able to provide for my family when they needed me. Hits you right in the feel goods!

Quick Tip: Toss in some peas or onions.

To Make this Recipe You'll Need the following ingredients:

PLEASE, USE THE NEXT PAGE BUTTON BELOW FOR THE RECIPE AND INGREDIENTS!

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. I use cheddar but Swiss would be amazing if my husband liked it!

2 cups stale bread cubes

2 teaspoons desired herbs (such as parsley, sage and thyme)

Instructions:

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

In a medium saucepan, melt butter over medium heat. Add in garlic and cook until fragrant. Stir in flour and cook until slightly golden brown. Slowly whisk in milk and 1/2 cup broth. Simmer until it reaches a light boil and begins to thicken a bit. Stir in sour cream, chicken, vegetables and cheese. Add mixture to prepared casserole dish.

In a separate bowl, combine bread cubes, remaining broth (should be 1/2 cup) and seasonings as desired. Place on top of casserole mixture.

Bake uncovered for 30-45 minutes until chicken is cooked through (if using raw chicken), or until heated through and bubbling if using cooked chicken.