

# Chicken Ranch Pizza Casserole

## You'll Need:

4 whole boneless skinless chicken breasts.  
 $\frac{1}{2}$  stick of butter.  
 $\frac{1}{2}$  cup of water.  
 $\frac{3}{4}$  cup of pepperidge farm cornbread stuffing.  
1 (10.75 oz) can cream of mushroom soup.  
1 cup of sour cream.  
1 cup of chicken broth.  
Salt and pepper.

## How to:

Cut the chicken into bite size pieces and brown it in a hot skillet greased with a little butter until nicely browned.

Add some salt and pepper and turn off the heat.

In a saucepan, melt the butter and water over medium heat and mix with the cornbread stuffing mix.

In a separate bowl, mix together the cream of chicken soup, sour cream and chicken until smooth.

In a large greased casserole dish, spread  $\frac{3}{4}$  of the stuffing and top with chicken. Pour the sour cream evenly and finish with  $\frac{1}{4}$  of stuffing.

In a preheated oven to 325° bake for 45 minutes and Voila!

Easy, peasy and delicious! So many ingredients and so many flavors. This is a very delicious casserole, you should definitely give it a shot.

source:tomatohero.com