

Company Chicken Casserole

Ingredients:

- 4 boneless, skinless chicken breasts
- 1 cup of chicken broth
- 2 cloves of garlic, minced
- 2 wedges of onion, diced
- 4 cups of herb seasoned stuffing mix
- 1 $\frac{1}{2}$ sticks of butter ($\frac{3}{4}$ cup)
- 1 can of cream of chicken soup
- 1 pint of sour cream
- 8 oz of thawed frozen broccoli cuts (optional)

Instructions:

1. In a skillet, combine the chicken breasts, chicken broth, minced garlic, and diced onion. Bring to a boil over medium-high heat, then reduce the heat to medium and simmer covered for 15 to 20 minutes.
2. Remove the chicken from the skillet and shred it using a fork. Reserve the broth.
3. Preheat the oven to 350°F (175°C). In a casserole dish, melt the butter.
4. In a large bowl, combine the shredded chicken, stuffing mix, cream of chicken soup, sour cream, and optional broccoli cuts. Mix well.
5. Pour the reserved broth over the mixture in the casserole dish and stir until everything is evenly moistened.
6. Bake the casserole in the preheated oven until golden brown, about 25 to 30 minutes.
7. Serve hot and enjoy this delicious casserole!

It's simple to make and absolutely scrumptious! I've

personally made this dish twice, and it's been a hit both times. Give it a try and let me know how it turns out!