

CROCKPOT CHICKEN AND STUFFING

Chicken is the best! Whatever you cook it with, it will still make the dish taste better! This crockpot chicken and stuffing is great, and the best part is that you can add ingredients as you like! Check it out. Easy, peasy and delicious! This chicken and stuffing is amazing! I love adding diced sausage, onions, celery and even dried cranberries! I serve this with whipped potatoes prepared on the stovetop. Give it a try, you won't regret it.

Servings Per Recipe : 4

Chicken is the best! Whatever you cook it with, it will still make the dish taste better! This crockpot chicken and stuffing is great, and the best part is that you can add ingredients as you like! Check it out. Easy, peasy and delicious! This chicken and stuffing is amazing! I love adding diced sausage, onions, celery and even dried cranberries! I serve this with whipped potatoes prepared on the stovetop. Give it a try, you won't regret it.

Servings Per Recipe : 4

YOU'LL NEED:

1 (10.5 ounce) can of cream of chicken soup.

1 (6 oz) box of stuffing mix.

$\frac{3}{4}$ cup of water.

1 (16 oz) bag of frozen green beans.

3-4 large salted and peppered chicken breasts.

In the crock pot, place the chicken.

In a bowl, add the soup, sour cream, stuffing, half of the water and mix well together then pour over the chicken.

Add the string beans and the rest of the water.

Cook on high for 4 hours or on low for 6 to 7 hours.

Ps: You'll want to mix the stuffing periodically if possible,

I don't mind mixing the string beans in with the stuffing but if you'd prefer that they remain separate, place the string beans more to the side.

Easy, peasy and delicious! This chicken and stuffing is amazing! I love adding diced sausage, onions, celery and even dried cranberries! I serve this with whipped potatoes prepared on the stovetop. Give it a try, you won't regret it.

NUTRITIONAL INFORMATION

Amount Per Serving: Calories: 356, Total Fat: 8.4, Saturated Fat: 2.3, Cholesterol: 69, Sodium: 1466, Total Carbohydrates: 38.1, Sugars: 4.2, Dietary Fiber: 1.4, Protein: 29.6, **9 SP**

PLEASE, USE THE NEXT PAGE LINK BUTTON FOR MORE DELICIOUS RECIPES AND DON'T FORGET TO SHARE THIS POST WITH YOUR FRIENDS AND FAMILY ON FACEBOOK.