



## CHICKEN STUFFING BAKE

November 21

National Stuffing Day



### INGREDIENTS

- 3 Pounds Chicken, cooked, frozen, Diced or Pulled, no skin, wing meat, neck meat, giblet, or kidney
- 1 Tablespoon Dried Minced Onions
- 1 Teaspoon Garlic Powder
- ½ Teaspoon Ground Black Pepper
- 6 Ounce Package Stuffing Mix (enriched or whole grain rich)
- 1½ Cups Low Sodium Chicken Broth
- 10 Ounces Condensed Cream of Chicken Soup
- ½ Cup Sour Cream
- 4 Tablespoons Butter (cubed)

### DIRECTIONS

1. Preheat your oven to 375°. Grease a 9×13-inch casserole dish with butter or non-stick spray to prevent sticking and ensure easy cleanup.
2. Place the chicken evenly in the prepared baking dish. Season with garlic powder, dried minced onions, and ground black pepper to infuse deep flavors throughout the chicken.
3. In a medium mixing bowl, combine the dry stuffing mix with chicken broth. Fluff the mixture with a fork until the broth is absorbed and the stuffing is light and airy. Set aside.
4. In a small bowl, combine the condensed cream of chicken soup and sour cream until smooth and creamy. Spread this mixture evenly over the seasoned chicken breasts within the casserole dish for a rich and moist layer.
5. Spoon the prepared stuffing evenly on top of the creamy soup layer, spreading it around the chicken. Distribute the cubed butter over the stuffing to add richness and help achieve a golden, crispy topping during baking.
6. Place the casserole dish in the preheated oven and bake for 35 to 45 minutes. Bake until the chicken reaches an internal temperature of 165° and the stuffing is golden brown and cooked through.

### MEAL PATTERN CONTRIBUTION

-  Meat/Meat Alternate
-  Grain

### MEAL TYPE

-  Lunch/Supper

### YIELD

11 Cups

### PORTION SIZES

Toddler	Preschool	School Age	Adult
¼ Cup	½ Cup	½ Cup	1 Cup