

Chicken Casserole for Broad Street Ministry Café 310

Ingredients:

- 6 single chicken breasts**
- 1 onion, 3 cloves garlic, 2 stalks celery and chicken bouillon
- 2 cans of chicken soup - I use the "healthy" one
- 1 soup can of milk
- 1 stick of butter melted
- 1 - 14 oz stuffing mix - not the stove top type
- **You can substitute the chicken breasts with one full rotisserie chicken shredded. Use prepared chicken stock in place of homemade chicken broth.

Boil chicken in water for 20 minutes. Put onion, garlic, celery and bouillon in water.

Pull out chicken, cool and then cut into bite size pieces or shred.

Spray Pam on bottom of disposal foil 9 x 13 roasting pan. Put chicken in the bottom and sprinkle with pepper.

Save cooking broth for later.

Mix both cans of soup with 1 can of milk. Pour over chicken

Mix melted butter with two cups of cooking broth. Add in stuffing mix. Mix and add more broth as necessary to make stuffing moist but not mushy.

Put over chicken mixture. Bake at 375 degrees for 45 minutes.