

# Chicken and Dressing Casserole

Janet Tillman

Unitarian Universalist Fellowship of Vero Beach, FL 2000

## Servings: 8

*4 to 5 medium chicken  
breasts  
1 stick butter  
1 carton (8 ounce) sour  
cream  
1 can cream of mushroom  
soup  
1 package cornbread or  
herb stuffing  
1 cup chicken broth*

Preheat the oven to 325 degrees.

In a pot, boil the chicken in water until tender. Save the broth and defat. Remove the meat from the bones.

Line a 13x9-inch baking dish with the chicken.

In a bowl, mix the soup and sour cream. Spread the mixture on top of the chicken.

In a saucepan, melt the butter. Add the defatted broth. Heat. Add the stuffing to the broth mixture. Stir well. Spread the stuffing on top of the casserole.

Bake for 45 minutes.

*You can vary the recipe by adding steamed broccoli to the casserole.*

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Per Serving (excluding unknown items): 184 Calories; 19g Fat (90.5% calories from fat); 2g Protein; 3g Carbohydrate; trace Dietary Fiber; 44mg Cholesterol; 357mg Sodium. Exchanges: 0 Grain(Starch); 0 Lean Meat; 0 Non-Fat Milk; 3 1/2 Fat.