

Golden Corn Stuffing Bake

Shirley Mitchell

Local 1155 Women's Committee Cookbook, Alabama

*1 can celery soup
1 can golden corn soup
1 1/2 cups herb stuffing mix
4 skinless/ boneless
chicken breasts
1 teaspoon brown sugar
1 teaspoon butter
1 teaspoon spicy brown
mustard
1 large onion, chopped*

Preheat the oven to 400 degrees.

In a bowl, combine the celery soup, corn soup, onion and stuffing. Mix well. Add the brown sugar, butter and mustard. Mix well.

Place the stuffing in the bottom of a nine-inch greased pie pan.

Bake for 25 minutes.

Per Serving (excluding unknown items): 367 Calories; 7g Fat (16.8% calories from fat); 9g Protein; 68g Carbohydrate; 6g Dietary Fiber; 10mg Cholesterol; 1103mg Sodium. Exchanges: 3 1/2 Grain(Starch); 1 1/2 Vegetable; 1 1/2 Fat; 0 Other Carbohydrates.