

Chicken Casserole VIII

Joan Marek

Favorite Recipes - Sacred Heart School - Easthampton, MA (1984)

*4 cups cooked chicken, in
bite size pieces
2 cups French style green
beans, drained
small container sour cream
1 medium package,
Velveeta cheese
1 can (14-3/4 ounce) cream
of mushroom soup
1 medium package herb
stuffing mix
butter, melted*

In a bowl, mix one-half the package of stuffing with melted butter. Place the stuffing in the bottom of a 13x9-inch baking pan. Layer the chicken on top of the stuffing followed by green beans.

In a bowl, mix the mushroom soup with one-half can of water and one-half cup of sour cream. Pour over the green beans.

Slice the cheese and layer over the soup mixture.

Mix the remaining stuffing with melted butter and put on top of the cheese.

Bake, covered, at 325 degrees for 20 minutes. Remove the cover.

Bake for an additional 15 minutes.

Per Serving (excluding unknown items): 1238 Calories; 36g Fat (27.0% calories from fat); 179g Protein; 37g Carbohydrate; 2g Dietary Fiber; 478mg Cholesterol; 1993mg Sodium. Exchanges: 2 1/2 Grain(Starch); 24 1/2 Lean Meat; 2 Fat.