
Chicken Pepperidge Farm Casserole

Donna Krueger - Hudson's Novi

1993 United Way Cookbook Committee - Dayton's, Marshall Field and Hudson's Stores

Servings: 8

4 whole chicken breasts, halved

2 Cans (10-3/4 Ounce Ea) cream of chicken soup

1 cup milk

1 Package (7 Ounce) herb -seasoned stuffing mix

1/2 cup butter or margarine

Preheat the oven to 350 degrees.

In a saucepan, simmer the chicken breasts in water to cover for 1-1/2 hours. Reserve one cup of the broth. Cut up the chicken.

Arrange the chicken in a 9x13x2-inch casserole dish.

In a small bowl, combine the soup and milk. Pour over the chicken. Sprinkle the stuffing mix over the chicken.

In a small saucepan, heat the reserved chicken broth and butter to boiling. Let the butter melt. Pour the mixture over the stuffing.

Bake for one hour.

Chicken

Per Serving (excluding unknown items): 399 Calories; 28g Fat (63.5% calories from fat); 32g Protein; 4g Carbohydrate; trace Dietary Fiber; 130mg Cholesterol; 470mg Sodium. Exchanges: 0 Grain(Starch); 4 1/2 Lean Meat; 0 Non-Fat Milk; 3 Fat.