

# Company Chicken and Stuffing



PREPARATION TIME  
20 minutes



COOKING TIME  
30 minutes



PERFECT PARTNER  
green beans



Purchasing pre-shredded Cheddar cheese is convenient but more costly than shredding it yourself.

Buying a block of Cheddar and shredding it in a food processor takes care of the task in a few minutes.

## SHOPPING LIST

- chicken soup
- chicken
- American cheese
- corn bread stuffing mix
- Cheddar cheese

## ON HAND

- milk
- eggs

## INGREDIENTS

- 1 (10-ounce) can cream of chicken soup
- 1/2 cup milk
- 2 eggs, lightly beaten
- 3/4 cup American cheese cubes
- 4 skinless, boneless chicken breasts (4 ounces each)
- 1 (6-ounce) package corn bread stuffing mix
- 1/2 cup shredded Cheddar cheese

### Make Ahead

You can prepare the sauce in step 1 up to 4 hours ahead. Refrigerate, covered, until ready to use.

### ♦ VARIATION

*For a tasty change of pace, use herbed stuffing mix instead of the corn bread.*

SERVES **4**

**COOKIN'**  
*Express*

- Save a few minutes of preparation and cooking time by eliminating the Cheddar cheese topping in this recipe.

**1** Bring soup and milk to a boil in a saucepan over medium-high heat. Stir 1/2 cup soup mixture into eggs; add egg mixture to saucepan. Stir in American cheese. Reduce heat to low.



**2** Cook, stirring, until cheese melts. Grease a medium casserole. Preheat oven to 350°F. Cut chicken into strips. Prepare stuffing according to package directions. Spoon into prepared casserole.

**3** Place chicken strips over stuffing. Pour soup mixture over chicken. Cover casserole.



**4** Bake casserole about 25 minutes. Sprinkle shredded Cheddar over sauce. Bake uncovered, until Cheddar is melted, about 5 minutes longer.