

CHICKEN CASSEROLE

Ingredients

4 cups of dry bread stuffing mix
1 cup butter/margarine, melted
1 cup milk
4 cups, cubed, cooked chicken meat
1 onion, diced
1 t black pepper
2 8-oz cans water chestnuts
1 cup diced celery
2 cup chopped fresh mushrooms
1 can cream of chicken soup
1 can cream of mushroom soup

Directions

Preheat oven to 375 degrees F.

Combine the stuffing and melted butter/margarine. Put ½ of the stuffing mixture in a greased 9x13" baking dish.

In a large mixing bowl, combine the milk, chicken meat, onion, black pepper, water chestnuts, celery, mushrooms and soup. Mix well.

Pour chicken mixture over the stuffing in the baking dish, then add the other ½ of the stuffing mix on top of the chicken mixture.

Bake in the preheated oven for 30-35 minutes until stuffing on top is lightly browned and crispy. Serve with cranberry sauce and broccoli salad. Serves 10.