



# Noreen's Kitchen

## Budget Buster Bulk Cooking

### Chicken & Stuffing Casserole

#### Ingredients

|                                |  |
|--------------------------------|--|
| 2 cups cubed, cooked chicken   | 1 can cream of celery soup                               |
| 2 tablespoons butter           | ½ cup milk   |
| 1 cup onion, diced             | 1 teaspoon poultry seasoning                             |
| 1 cup celery, diced            | 3 cups leftover stuffing or 1 box prepared stuffing mix. |
| 1 cup carrot, diced            |  |
| 2 cups fresh mushrooms, sliced |  |

#### Step by Step Instructions

Preheat oven to 350 degrees.

Melt butter in a skillet.

Sautee all vegetables until tender crisp and onions are just beginning to turn translucent.

Remove from heat and add chicken and poultry seasoning and stir well to combine.

Add cream of celery soup and milk and stir well, being sure to evenly incorporate into a cohesive mixture.

Pour the chicken and vegetable mixture into an 8x8 inch baking dish/pan.

Top with stuffing.

Bake for 25 to 30 minutes or until bubbly and the stuffing is a bit crispy on top.

Remove from oven and allow to rest for five minutes before serving.

NOTE: You can use any kind of cream soup that you like. Cream of mushroom, onion, celery, chicken, chicken and mushroom or chicken an herb would be good choices.