

Kitchen Cheat Sheet: Chicken & Stuffing Casserole



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Tips & Ingredient Notes

1. Make this quick and easy with cooked leftover chicken breast or store-bought rotisserie chicken. You'll only need to bake for 10-15 minutes, or until heated through.
2. For a creamier casserole, try using 2 cans of condensed soups instead of just one can.
3. Add canned green beans to the diced chicken to make this dish an all-in-one recipe.
4. Save time by cooking chicken for all your meals for the week at once, packaging it in recipe-sized portions, and storing it in the refrigerator or freezer until you need them.
5. Try to dice your chicken breasts to the same size so that they cook evenly and do not overcook in this casserole recipe.
6. Sometimes I use my homemade cornbread stuffing instead of the Stove Top stuffing mix.
7. Be sure to use hot water or hot chicken stock for your stuffing. Cold water will not allow all your stuffing to soften properly.

Faqs

CAN I USE CHICKEN THIGHS INSTEAD OF CHICKEN BREASTS?

Yes, just be sure to trim the fat off the chicken thighs before you add in the cream soup.

CAN I ASSEMBLE THIS CASSEROLE AHEAD OF TIME?

Yes, this dish is super easy to assemble in the morning and then bake when you get home to help you save time on an extra-busy weeknight.

DO I NEED TO ADD CHICKEN BROTH OR WATER TO THIS RECIPE?

You only need to add water (or chicken stock if you prefer) to the stuffing mix. You don't need to add broth or water to the savory casserole recipe when you bake it.

Variations

- Not a fan of mushrooms? Cream of celery soup or cream of chicken soup can be substituted for cream of mushroom soup.
- Rotisserie chicken can make this quicker and easier.
- Love cheese? Add in 1 cup of shredded cheddar cheese on top of the soup and sour cream mixture for a cheesy twist on this classic [casserole recipe](#).
- Use chicken stock instead of water when making the stuffing.
- Greek Yogurt makes for a great mix for soup instead of sour cream.
- Use your own homemade cream of chicken soup if you prefer.
- Use chicken thighs if you prefer.
- This makes a great leftover turkey and stuffing casserole after Thanksgiving and during the holidays.

Storage

Store leftover casserole in the fridge for up to 3 days tightly covered with foil or plastic wrap. This casserole can be stored in the freezer in a freezer-safe container for up to 3 months. It's best to thaw it overnight in the refrigerator before reheating.