



Kitchen Cheat Sheet: Crockpot Chicken & Stuffing

RESTLESSCHIPOTLE.COM | SOUTHERN COMFORT FOOD

Tips and Extras

- If you are making this in the oven be sure to pre-cook the chicken and green beans!!
- Make slow cooker chicken and stuffing with vegetables! Add a package of frozen mixed veggies with, or in place of, the green beans for a complete meal.
- This is perfect for a smaller Thanksgiving dinner. You can use turkey breast instead of chicken breast if you like.
- Spraying the inside of the slow cooker with no-stick cooking spray keeps the food from sticking and makes cleanup effortless!
- Cream of celery, cream of mushroom, or cream of asparagus soups all work well.
- Diced celery is also good in this.

Variations

- You can always use boneless skinless chicken thighs instead of the chicken breasts in crockpot chicken recipes.
- Substitute bone in or boneless pork chop for the chicken.
- Use a turkey breast instead of the chicken.
- Sometimes I like to use fresh broccoli instead of the green beans.
- You can substitute cream of mushroom soup for the cream of chicken. In fact almost any condensed cream soup will work just fine.
- Chopped celery gives it a little extra flavor. Just add it over the chicken before you add the stuffing.
- I used cornbread Stove Top stuffing mix but you can use your favorite.
- Boneless chicken thighs work well in this recipe, too.

Storage

Leftovers can be covered with plastic wrap or stored in an airtight container in the refrigerator for up to 4 days.

Freeze leftovers for up to 3 months in an airtight container. You can also cover a casserole dish with aluminum foil and freeze a whole casserole that way.

<https://www.restlesschipotle.com/chicken-and-stuffing-casserole/>

FAQs

Can you freeze chicken and stuffing casserole?

Yes you can. It freezes well for up to about 3 months. Thaw it out overnight in the refrigerator and then warm it in a 375F oven, covered with foil, for about 20 minutes or until heated through.

Should I cook chicken before adding to the casserole?

There's no need to cook it when you are making this in the slow cooker. If you are making this in the oven it's best to pre-cook it if you can. Always make sure the chicken is 165F when tested with an instant-read thermometer.

Should I prepare the stuffing before adding it to the crockpot?

Nope! Just put the stuffing in dry! If you like a crispy top take the cover off the last 20 minutes of cooking time.

Nice to have...

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The Slow Cooker That Gets You.

I use (and swear by) this Hamilton Beach 6-Quart Set & Forget Slow Cooker because it does exactly what I wish most people would—follows instructions, keeps its lid on, and doesn't ask questions. The built-in temperature probe is great for making sure your chicken isn't still clucking, and the locking lid means you can actually take it somewhere without baptizing your car in gravy. Plus, the crock and lid go in the dishwasher, so cleanup doesn't feel like a punishment.

[Grab yours here before your next potluck turns into a soggy mess.](#)