



## Chicken Casserole

*(Credited to "Andy Miller" on Facebook)*

### Ingredients:

- 1 - Package Stove Top Stuffing (prepared as directed on box)
- 4 - Chicken Breasts, thawed and cut up into cubes (I cooked mine before added to recipe.)
- 1 - Can Cream of Chicken
- 1/2 Cup Milk
- 1 1/2 cups shredded Mozzarella Cheese.

### Directions:

- 1 - Stir milk and soup together until smooth, and then add 1 cup of the cheese.
- 2 - Stir in chicken pieces and pour into a 9x13 pan.
- 3 - Spread remaining cheese on top and cover with prepared stuffing.
- 4 - Bake for 35 minutes at 375 degrees until chicken is cooked and dish is bubbly.

NOTE: This dish calls for raw chicken, but I cook mine ahead of time as did several people that reviewed this dish. I also doubled all ingredients to make a double batch since I have several mouths to feed (and so I'd have some leftovers). On the chicken, I use a couple 2 lbs. packages (more or less) and cook in advance. Everything else is doubled and I put mine in a large casserole dish. This dish tastes great...especially with mashed potatoes. I might try to use an extra can of cream of chicken and extra milk next time for a little extra "gravy type" sauce. Otherwise, it turned out great, is different (with the mozzarella cheese) and a very good family pleaser.