

## CHICKEN CASSEROLE

From: Lori Larkey

1 pkg. Stove Top stuffing  
½ cup butter  
1 (10oz) can cream of chicken soup - *I used cream of celery*  
1 can chicken broth  
1 ½ cup frozen peas  
2 Tbsp. each of celery and onion, chopped  
1 (5oz.) can of Milnot or canned milk –OR- 1 cup sour cream  
2 cups cooked chicken, diced  
1/2 cup grated cheese- yellow, white or a mix

Mix dry Stove Top stuffing with melted butter; cover bottom of 2 quart casserole with half of the stuffing. Mix soup and milk or sour cream until smooth. Add broth, peas, celery, onion, chicken and cheese. Pour into casserole and cover with the remaining stuffing. Bake at 350 degrees for 30 to 45 minutes. Let stand for about 10 minutes before serving.

*Note: I doubled this recipe and used one 5oz can of Milnot and one cup of sour cream. There is enough for a 9 X 13 dish and a small casserole.*

*This casserole was served at the Coast to the Cascades' Maureen McNaughton technique seminar in Coburg Oregon, April 14, 2007.*