

Betty's Flavorful Chicken and Dressing Casserole



Uploaded on 6 Dec 2011

In this video, Betty demonstrates how to make Chicken and Dressing Casserole. This is part of my Christmas menu and is intended especially for those of you who need an entrée that can take the place of turkey and dressing, when you are rushed for time. You can double or triple the recipe, if you need more. The amount of this recipe feeds 4 comfortably.

Ingredients:

- 4 uncooked chicken breasts, unseasoned (I used 8 chicken tenderloins.)
- 1 tablespoon butter
- 1 tablespoon extra virgin olive oil
- 1 can cream of celery soup (preferably sodium-reduced)
- 1 can cream of chicken soup (preferably sodium-reduced)
- ½ cup chicken broth
- ½ package dry onion soup mix, if desired (Onion soup mix is quite salty, so you should go easy on this—or omit it, if you choose.)
- ½ of a 14-oz. package Pepperidge Farm herb-seasoned stuffing mix
- 2 cups chicken broth
- cooking oil spray

Spray bottom of a 13-inch by 9-inch by 2-inch baking dish with cooking oil spray. Heat 1 tablespoon butter and 1 tablespoon extra virgin olive oil in a skillet over medium heat. Place 4 chicken breasts (or 8 chicken tenderloins) in hot butter/oil mixture. The chicken does not need to be salted, because there will be plenty of salt in the other ingredients. Brown the chicken on both sides and place in sprayed baking dish. The chicken does not have to be cooked all the way through at this point, just browned. Sprinkle a little of the package of onion soup mix over the top of the chicken tenderloins, using at most ½ package. The whole package would be overpowering in this recipe, unless you are making a large amount of chicken in one dish. In a medium saucepan, mix 1 can cream of celery soup, 1 can cream of chicken soup, and ½ cup chicken broth. Stir over medium heat until warm and smooth. Pour soup mixture over chicken and onion soup mix. In a medium-sized bowl, mix 2 cups of chicken broth with 7 ounces herb-seasoned stuffing mix, stirring until the stuffing mix absorbs most of the broth. Spread dressing mixture over top of casserole. Cover with aluminum foil and bake for 20 minutes in a 400 degree (F) oven. Remove foil and continue to bake for an additional 15 minutes, or until the top of the stuffing is beginning to brown and become crisp. Serve immediately. This is a dish that can be enjoyed any time of the year, but I am offering it as an option on your Christmas table, for those of you who are looking for a quick, economical recipe that has a holiday flavor. Enjoy!!! --Betty
Standard YouTube Licence