

Betty's Swiss Cheese Chicken Casserole Recipe



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In this video, Betty demonstrates how to make a lovely and flavorful Swiss Cheese Chicken Casserole. It is made of chicken breast tenderloins, Swiss cheese, and chicken soup, with buttery herb seasoned stuffing on top. The casserole bakes for about an hour, making the chicken tender and juicy and the stuffing nice and crispy.

Ingredients:

12 boneless, skinless chicken breast tenderloins (about 1 1/2 pounds)
6 oz. shredded Swiss cheese
10 3/4-oz. can condensed cream of chicken soup
1/4 cup milk
2 cups herb-seasoned stuffing mix
1/4 cup butter, melted
cooking oil spray

Spray a 12-inch by 8-inch by 1 1/2-inch baking dish with cooking oil spray. Place 12 chicken breast tenderloins in a layer on the bottom. Sprinkle the tenderloins evenly with 6 oz. Swiss cheese. In a small bowl, combine 1/4 cup milk and a 10 3/4-oz. can cream of chicken soup. Spread over top of chicken and cheese. Evenly sprinkle 2 cups of herb-seasoned stuffing mix over chicken soup layer. Drizzle 1/4 cup melted butter over top. Cover casserole with aluminum foil, and refrigerate for about 4 hours. Bake at 350 degrees for 55 minutes, or until casserole is nice and bubbly. Uncover casserole, and bake 5 to 10 minutes longer, until top is crisp and beginning to brown. The flavors mingle in this casserole to give an unbelievable taste--and the casserole is so simple to make! You may make this casserole ahead and refrigerate it up to 24 hours before baking, or you can even freeze it for a long period of time, then thaw it out and bake it! It is very versatile! I hope you like it! --Betty :)