

Dolly's Chicken and Stuffing Casserole - A Comfort Food Classic

There's nothing quite like a



OVEN
350°F

TIME
5 min

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INGREDIENTS

- 3 cups cooked chicken, shredded
- 1 box (6 oz) stuffing mix (like Stove Top)
- 1 can cream of chicken soup
- 1 cup sour cream
- $\frac{1}{2}$ cup milk
- 1 tsp garlic powder
- $\frac{1}{2}$ tsp black pepper
- $\frac{1}{2}$ tsp poultry seasoning (optional but delicious)
- 2 tbsp butter, melted
- 1 cup chicken broth

DIRECTIONS

1. Preheat oven to 350°F (175°C). Grease a 9x13 baking dish.
2. In a medium bowl, mix stuffing mix with chicken broth and let it soak for 5 minutes.
3. In another bowl, combine cream of chicken soup, sour cream, milk, garlic powder, pepper, and poultry seasoning.
4. Spread the shredded chicken evenly in the bottom of the baking dish.
5. Pour the creamy mixture over the chicken and spread gently to coat.
6. Top with the soaked stuffing mixture, spreading evenly.
7. Drizzle melted butter over the stuffing for a golden, flavorful finish.
8. Bake uncovered for 35-40 minutes, until bubbling and golden.
9. Let rest for 5-10 minutes before serving for best texture and flavor.

TIPS FOR SUCCESS

- Let the stuffing soak well so it's soft and flavorful-not dry.
- Use leftover Thanksgiving turkey for an easy holiday-inspired remix.
- Broil the casserole for the last 2-3 minutes-just keep an eye on it!
- Double the recipe and freeze one for a busy weeknight. ?

