

Creamy Chicken and Stuffing Casserole with Mixed Vegetables

Stuffing & Chicken Casserole



OVEN
375°F

TIME
25 min

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INGREDIENTS

2 cups shredded cooked chicken
6 ounces stuffing mix
1 cup chicken broth
1 can (10.5 ounces) cream of chicken soup
1 cup frozen mixed vegetables, such as peas, carrots, and corn
1/2 cup milk
1 teaspoon garlic powder
1 teaspoon onion powder
Salt and pepper, to taste
1/2 cup shredded cheddar cheese, optional
2 tablespoons butter, melted
1/2 teaspoon dried thyme, optional
1/2 teaspoon poultry seasoning, optional

DIRECTIONS

- 1.** Preheat the Oven: Preheat your oven to 375°F (190°C) and lightly grease a 9x13-inch baking dish.
- 2.** Prepare the Stuffing: In a medium bowl, combine the stuffing mix with the chicken broth and melted butter. Stir well, then set it aside for a few minutes so the bread can absorb the liquid.
- 3.** Make the Chicken Filling: In a large mixing bowl, combine the shredded chicken, cream of chicken soup, milk, garlic powder, onion powder, salt, pepper, thyme, and poultry seasoning. Stir until the mixture is smooth and evenly combined.
- 4.** Add the Vegetables: Fold in the frozen mixed vegetables until they are well distributed throughout the chicken mixture.
- 5.** Layer the Casserole: Spread the chicken mixture evenly into the prepared baking dish. If using cheddar cheese, sprinkle it over the top of the chicken layer.
- 6.** Add the Stuffing Topping: Spoon the prepared stuffing evenly over the casserole, covering the top as completely as possible.
- 7.** Bake: Cover the dish with foil and bake for 25 minutes. Then remove the foil and continue baking for another 10 to 15 minutes, until the stuffing is golden and slightly crisp on top.
- 8.** Rest and Serve: Let the casserole rest for a few minutes before serving so it can settle slightly and scoop more easily.

SWAPS & NOTES

This casserole is flexible, which is one of the reasons I like it so much.

Rotisserie chicken is a perfect shortcut, but any cooked shredded chicken works well.

Turkey can also be swapped in, especially around the holidays when leftovers are easy to come by.

The mixed vegetables keep things simple and colorful, but you can easily use peas alone, peas and carrots, or even green beans if that is what you have in the freezer.

TIPS FOR SUCCESS

Using cooked chicken that is already well seasoned can add even more flavor to the finished casserole, so rotisserie chicken is a particularly good choice here.

If your filling seems too thick before baking, add an extra splash of milk or broth to loosen it slightly.

Do not skip the uncovered bake at the end.

That final stretch in the oven is what gives the stuffing its golden top and keeps the dish from feeling too soft all the way through.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/creamy-chicken-and-stuffing-casserole-with-mixed-vegetables/>