

## ROTISSERIE CHICKEN AND STUFFING CASSEROLE

### Ingredients

1 package of Stove Top stuffing mix (or more if you want)  
1 whole chicken cooked and shredded  
1 ½ cups water or chicken broth  
¼ cup butter  
3 stalks of celery, diced  
1 onion, diced  
1 can cream of chicken soup  
½ can cream of mushroom soup  
8 ounces sour cream  
Salt and pepper to taste

### How To Make Rotisserie Chicken and Stuffing Casserole

Preheat the oven to 350\*, lightly spray a 9 x 13 baking pan with cooking spray  
Bring the water (or chicken broth) to a boil in a medium saucepan. Add in the stuffing mix once the liquid boils.

Remove the pan from the heat, cover and let sit to the side. Fluff with a fork when done.



In a skillet, heat up the butter and add onion and celery, cook until softened

Mix the soups and sour cream together in a bowl

Place the shredded chicken at the bottom of the baking dish, layer the onions and celery over the meat.

Sprinkle with salt and pepper

Top the onion and celery with the soup mixture

Top with the stuffing mix

Bake for 1 hour, until bubbly and browned.

Enjoy!