

Serves: \_\_\_\_\_



Recipe from the kitchen of: \_\_\_\_\_

Here's what's cookin': Chicken n' stuffing  
1 whole chicken, cooked in enough  
water to cover, salt to season.

1-bone chicken & add 1 stick marg.  
to broth.

Use 1 large or 2 small Piping  
Garn stuffing mix with broth-cooked  
baking dish (bottom layer of chicken  
(mix together  $\frac{1}{2}$  pt. sour cream &  
con cream chicken soup) add for  
next layer then layer of stuffing

Bake 30 min at 350°

## ONE DISH CHICKEN & STUFFING BAK

Prep Time: 10 minutes Cook Time: 30 minutes

1 1/4 cups boiling water

4 tbsps margarine, melted

4 cups Pepperidge Farm® Cubed Herb Seasoned Stuffing

4 to 6 skinless, boneless chicken breast halves

Paprika

1 can (10 3/4 oz) Campbell's® Condensed Cream of Mushroom Soup

1/3 cup milk

1 tbsps chopped fresh parsley

1. Mix water and margarine. Add stuffing. Mix lightly.

2. Spoon stuffing across center of 3-qt shallow baking dish. Arrange chicken on each side of stuffing. Sprinkle paprika over chicken.

3. Mix soup, milk and parsley. Pour over chicken.

4. Cover and bake at 400°F for 30 minutes or until chicken is done.

Serves 4 to 6.

