

# 🍲 Stuffing-Topped Chicken Bake

**Serves:** 4–6     **Prep Time:** 10 minutes     **Cook Time:** 30 minutes (oven) or 2–3 hours (crock pot on low)

## 📦 Ingredients

- 1 can white chicken
- 1 can cream of mushroom condensed soup
- 1 can sliced potatoes (drained)
- 1 can sliced carrots or sweet peas (drained)
- 1 packet stuffing mix
- 1 ½ cups water
- ½ tsp celery salt
- ½ tsp pepper

## 🔧 Instructions

1. Preheat oven to 375°F (if baking).  
(Skip this step if using a crock pot.)
2. Prepare stuffing topping:  
In a bowl, mix stuffing mix with 1 cup hot water. Let sit while you prep the base.
3. Make the base:  
In a large bowl, combine:
  - Canned chicken (with juices)
  - Cream of mushroom soup
  - Drained potatoes and carrots or peas
  - ½ cup water
  - Celery salt, pepper, and optional herbs
4. Assemble:
  - Pour the chicken mixture into a greased baking dish or crock pot.
  - Spoon the softened stuffing mix evenly over the top.
5. Cook:
  - Oven: Bake uncovered for 30 minutes until bubbly and golden.
  - Crock Pot: Cook on low for 2–3 hours or high for 1–1.5 hours.



## 🍴 Serving Suggestions

- Corn Muffin Side: Serve with warm corn muffins made from *Jiffy Corn Muffin Mix* and water.
- Sweet Finish: Offer a scoop of *unsweetened applesauce* with a swirl of *strawberry jelly* or *apricot preserves* for dessert.
- Crunchy Topper Option: Crush a handful of *corn flakes* and sprinkle over the stuffing before baking for a crispy finish