

Stuffing Casserole



Ingredients

6 oz Box of Stuffing

1 1/4 cup Hot Water

2 cups Cooked Chicken, Beef, Turkey or Ham

1/3 cup sour cream or plain yogurt

1 - 10.5 oz can of cream of chicken or cream of mushroom soup

3 cups Mixed Vegetables (Fresh or Frozen)

Directions

1. Preheat oven to 400 Degrees F
2. Combine hot water and stuffing mix in a bowl
3. Spread chicken, Vegetable, sour cream and soup out in an even layer in a baking dish and top with stuffing mixture
4. Bake for 25 - 30 minutes or until bubbly and topping is golden

Source: <https://www.spendwithpennies.com/chicken-stuffing-casserole/#wprm-recipe-container-181979>

Stuffing Cacerola



Ingredientes

6 oz caja de stuffing

1 ¼ taza de agua caliente

2 tazas de cocido pollo, carne, pavo, o jamón

½ taza de crema o yogur sin sabor

1 - 10.5 oz lata sopa de crema de pollo o sopa de crema de champiñones

3 tazas de verduras mixtas (fresco o congelado)

Instrucciones

1. Precalentar el horno a 400 grados fahrenheit

2. En un tazón mezcla la agua caliente y stuffing

3. Untar pollo, verduras, sopa y crema agria en la fuente para hornear. Cubra con la mezcla de stuffing

4. Hornear para veinticinco a treinta minutos o hasta que la arriba esté dorada y burbujeante.

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