

Slow Cooker Chicken & Stuffing Casserole

Gwen
www.SlowCookerKitchen.com

Servings: 6

1 1/2 pounds chicken tenderloins
12 ounces frozen peas and carrots
1 can cream of chicken soup
1 can evaporated milk
1 box stuffing mix
1 tablespoon chicken Better Than Bouillon
2 eggs
2 teaspoons garlic (optional), minced
2 tablespoons dried parsley (optional)

Preparation Time: 10 minutes

Slow Cooker Time: 8 hours

Spray the crockpot with nonstick cooking spray.

Layer the vegetables evenly in the bottom of the crockpot.

Add the chicken tenders. Sprinkle on the dry stuffing mix. In a bowl, mix the soup, milk, bouillon, eggs, garlic and parsley. Pour the mixture over the stuffing.

Cover and cook on LOW for six to eight hours.

Per Serving (excluding unknown items): 131 Calories; 6g Fat (42.0% calories from fat); 7g Protein; 12g Carbohydrate; 2g Dietary Fiber; 85mg Cholesterol; 277mg Sodium. Exchanges: 1/2 Grain(Starch); 1/2 Lean Meat; 1/2 Non-Fat Milk; 1 Fat.