
Chicken and Stuffing

Home Cookin - Junior League of Wichita Falls, TX - 1976

1 package cornbread stuffing mix
4 cups cooked chicken
1/2 cup butter
1/2 cup flour
1/4 teaspoon salt
dash pepper
4 cups chicken broth
6 eggs, slightly beaten
SAUCE
1 cup mushroom soup
1/4 cup sour cream
1/4 cup chopped pimientos

Make the sauce: In a saucepan, blend the soup, milk and sour cream. Heat through and add the pimiento. Pour over the chicken and stuffing.

Assemble the casserole: Prepare the stuffing according to package directions. Spread in a 13x9x2-inch casserole dish. Top with a layer of chicken which has been cut into small pieces.

Melt the butter in a saucepan. Blend in the flour and seasonings. Add cool broth and stir until thickened.

Stir a small amount of the hot mixture into the eggs. Return to the saucepan. Stir until blended. Pour over the chicken and stuffing in the casserole.

Bake in the oven at 325 degrees for 40 to 45 minutes or until a knife comes out clean.

Let stand for 5 minutes and cut into squares. Serve topped with the sauce.

Yield: 8 to 10 servings

Chicken

Per Serving (excluding unknown items): 3326 Calories; 179g Fat (49.5% calories from fat); 254g Protein; 157g Carbohydrate; 19g Dietary Fiber; 2024mg Cholesterol; 7826mg Sodium. Exchanges: 3 1/2 Grain(Starch); 31 1/2 Lean Meat; 0 Non-Fat Milk; 26 Fat; 6 Other Carbohydrates.