

# Farmhouse Chicken

Creamy and flavorful chicken breast chunks topped with stuffing and baked

Yield:

4 servings

Ingredients:

4 tablespoons butter

4 tablespoons flour

2 cup milk

2 boneless, skinless chicken breasts, cubed

4 celery ribs, chopped

1 small onion, chopped

1/4 teaspoon salt

1/4 teaspoon pepper

12 ounce package of stuffing mix

Instructions:

1. Saute onion, and prepare stuffing mix according to package directions and set aside.
2. In a medium sauce pan, melt butter and then add flour. Stir until bubbly, then cook one minute. Slowly add in milk, stirring continually to avoid lumps.
3. Add chicken, celery, onion, salt and pepper. Cook and stir for 5-10 minutes, until chicken is done and celery is starting to get tender.
4. Pour mixture into an 8×8-inch casserole dish. Top with stuffing. Bake, uncovered, at 350 degrees for 30-35 minutes.



This recipe is from Tammy's Recipes.