

Foster's Body & Paint

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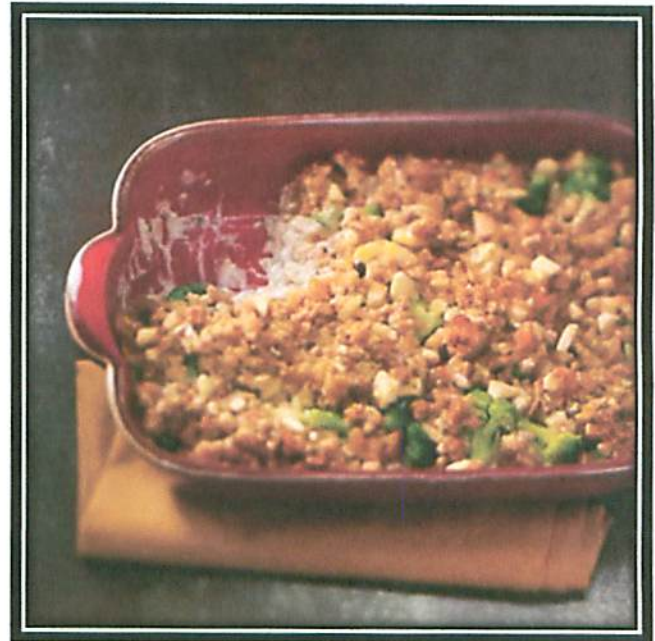
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Chicken Casserole Supreme

Ingredients:

- 1 cup reduced-sodium chicken broth
- 1 medium apple, peeled and chopped
- 1/2 cup golden raisins
- 1 Tbsp. butter
- 1 pkg. (6 oz.) reduced-sodium stuffing mix
- 1 lb. boneless skinless chicken breasts, cubed
- 1/4 tsp. salt
- 1/4 tsp. pepper
- 1 cup sliced fresh mushrooms
- 1 small onion, chopped
- 1 Tbsp. olive oil
- 3 garlic cloves, minced
- 1 ½ cups (12 oz.) fat-free sour cream
- 1 can condensed cream of mushroom soup, undiluted
- 4 cups frozen broccoli florets, thawed



Preparations:

- In a large saucepan, combine the broth, apple and raisins. Bring to a boil. Reduce heat; simmer, uncovered, for 3 to 4 minutes or until apple is tender. Stir in butter and stuffing mix. Remove from the heat; cover and let stand for 5 minutes.
- Sprinkle chicken with salt and pepper. In a large skillet, cook the chicken, mushrooms and onion in oil over medium heat until chicken is no longer pink. Add garlic; cook 1 minute longer. Remove from the heat. Stir in sour cream and soup.
- transfer to a 13x9 inch baking dish coated with cooking spray. Layer with broccoli and stuffing mixture. Bake uncovered, at 350 degrees for 20 to 25 minutes or until heated through.

Makes 6 servings

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