

CHICKEN AND DRESSING CASSEROLE

3 CUPS COOKED CHICKEN (CHOPPED)
1- 8 OZ. PACKAGE HERB SEASONED STUFFING
1 1/2 CUPS CHICKEN STOCK
1/2 STICK SALTED BUTTER
1 CUP ONION, CHOPPED
2 EGGS, BEATEN
1 1/2 CUPS MILK
1-10.5 OZ. CAN CREAM OF MUSHROOM SOUP
2 CUPS CHEDDAR CHEESE, GRATED

In a large mixing bowl, combine the stock, milk and soup and whisk well. Add remaining ingredients (minus the cheese) and mix well. Let it sit out on the counter for 1 hour for stuffing to soak in liquids.

Important: Do not leave out longer than 1 hour without refrigerating or baking.

Pour the dressing mix into a well-greased 13x9x2 inch baking pan. Bake at 375 for 55 minutes. Add cheese to top and bake for another 5 minutes. Serves 8-10 people.