



Baked Chicken and Stuffing

READY IN



55 min.

SERVINGS



8

CALORIES



338 kcal

SIDE DISH

Ingredients

- ☐ 1 cup chicken broth divided
- ☐ 10.8 ounce campbell's® condensed cream of celery soup canned
- ☐ 10.8 ounce cream of chicken soup canned
- ☐ 1.5 cups mozzarella cheese shredded
- ☐ 2 pounds chicken breast halves boneless skinless boiled cut into strips
- ☐ 6 ounce bread stuffing mix instant

Equipment

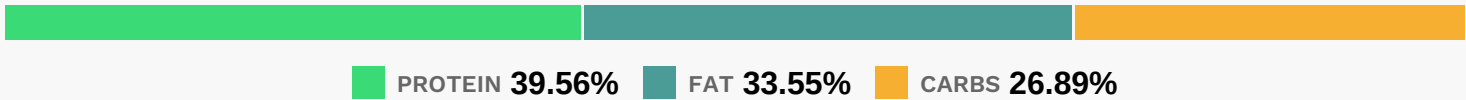
- ☐ bowl

- ☐ oven
- ☐ baking pan

Directions

- ☐ Preheat oven to 350 degrees F (175 degrees C).
- ☐ Layer chicken strips in the bottom of a 9x13 inch baking dish. In a medium bowl, mix together cream of celery soup, cream of chicken soup and 1/2 cup chicken broth; pour mixture over chicken.
- ☐ Sprinkle chicken with cheese, then combine stuffing mix and seasoning packet with remaining 1/2 cup chicken broth, mix together and place mixture on top of chicken.
- ☐ Bake at 350 degrees F (175 degrees C) for 45 minutes.

Nutrition Facts



Properties

Glycemic Index:8.75, Glycemic Load:1.3, Inflammation Score:-5, Nutrition Score:18.071738766587%

Nutrients (% of daily need)

Calories: 337.82kcal (16.89%), Fat: 12.31g (18.94%), Saturated Fat: 4.66g (29.13%), Carbohydrates: 22.2g (7.4%), Net Carbohydrates: 21.29g (7.74%), Sugar: 2.82g (3.13%), Cholesterol: 97.2mg (32.4%), Sodium: 1134.92mg (49.34%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 32.67g (65.33%), Selenium: 51.59µg (73.7%), Vitamin B3: 13.39mg (66.95%), Vitamin B6: 0.89mg (44.66%), Phosphorus: 366.87mg (36.69%), Vitamin B5: 2.16mg (21.56%), Vitamin B2: 0.31mg (18.14%), Potassium: 549.12mg (15.69%), Calcium: 151.04mg (15.1%), Vitamin B1: 0.23mg (15.03%), Manganese: 0.27mg (13.26%), Vitamin B12: 0.73µg (12.18%), Magnesium: 45.91mg (11.48%), Zinc: 1.65mg (10.97%), Folate: 43.25µg (10.81%), Iron: 1.94mg (10.76%), Copper: 0.18mg (8.99%), Vitamin K: 9.06µg (8.63%), Vitamin E: 1.08mg (7.22%), Vitamin A: 353.75IU (7.08%), Fiber: 0.91g (3.64%), Vitamin C: 1.48mg (1.79%), Vitamin D: 0.2µg (1.32%)