



Chicken and Dressing Casserole

READY IN



65 min.

SERVINGS



6

CALORIES



639 kcal

SIDE DISH

LUNCH

MAIN COURSE

MAIN DISH

Ingredients

- ☐ 0.5 cup butter
- ☐ 10.8 ounce campbell's® condensed cream of celery soup canned
- ☐ 10.8 ounce cream of chicken soup canned
- ☐ 1 teaspoon sage dried
- ☐ 6 ounce herb-seasoned bread stuffing mix dry
- ☐ 2.5 cups water
- ☐ 4 pound meat from a rotisserie chicken whole cut into bite size pieces

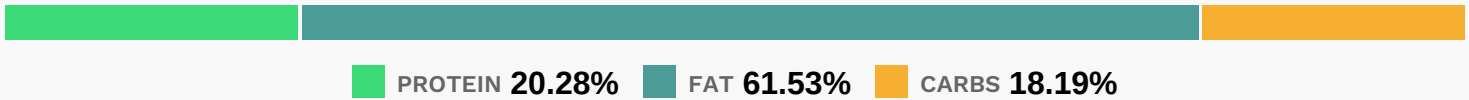
Equipment

- ☐ bowl
- ☐ oven
- ☐ baking pan

Directions

- ☐ Preheat oven to 350 degrees F (175 degrees C).
- ☐ In a medium bowl combine the butter or margarine, sage and stuffing mix.
- ☐ Mix together and spread this mixture in the bottom of a 9x13 inch baking dish.
- ☐ Spread cooked chicken over mixture. In the same bowl combine the cream of chicken soup, cream of celery soup and water.
- ☐ Mix well and pour this mixture over the chicken.
- ☐ Bake at 350 degrees F (175 degrees C) for 45 minutes or until bubbly.

Nutrition Facts



Properties

Glycemic Index:15.5, Glycemic Load:1.57, Inflammation Score:-6, Nutrition Score:17.415652285451%

Nutrients (% of daily need)

Calories: 639.47kcal (31.97%), Fat: 43.36g (66.71%), Saturated Fat: 17.65g (110.32%), Carbohydrates: 28.83g (9.61%), Net Carbohydrates: 27.61g (10.04%), Sugar: 3.32g (3.68%), Cholesterol: 159.47mg (53.16%), Sodium: 1245.14mg (54.14%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 32.16g (64.32%), Vitamin B3: 11.85mg (59.24%), Selenium: 36.58µg (52.25%), Phosphorus: 288.88mg (28.89%), Vitamin B6: 0.56mg (27.86%), Vitamin B5: 2.02mg (20.19%), Vitamin B2: 0.34mg (19.9%), Vitamin B1: 0.28mg (18.36%), Vitamin A: 913.17IU (18.26%), Iron: 3.19mg (17.71%), Manganese: 0.33mg (16.63%), Zinc: 2.4mg (16.01%), Folate: 58.98µg (14.75%), Vitamin K: 14.92µg (14.21%), Copper: 0.28mg (13.77%), Vitamin E: 1.96mg (13.09%), Potassium: 423.46mg (12.1%), Magnesium: 46.38mg (11.59%), Vitamin B12: 0.51µg (8.47%), Calcium: 74.6mg (7.46%), Fiber: 1.22g (4.87%), Vitamin C: 2.48mg (3.01%), Vitamin D: 0.29µg (1.94%)