

SIDE DISH

Grandma's Chicken 'n Stuffing

7 October 2026

TOTAL TIME	PREP	COOK	SERVES	PER SERVING	CALORIES
85 min	15 min	70 min	6	\$2.02	630 kcal



Grandma's Chicken 'n Stuffing might be a good recipe to expand your side dish recipe box. This recipe makes 6 servings with 630 calories, 39g of protein, and 23g of fat each. For \$2.02 per serving, this recipe covers 29% of your daily requirements of vitamins and minerals. This recipe is liked by 1...

Ingredients

- ☐ 6 tablespoons butter
- ☐ ¼ cup all-purpose flour
- ☐ 5 cups milk
- ☐ 6 skinless, boneless chicken breast halves, cut into thirds
- ☐ ½ cup hot water
- ☐ ½ teaspoon chicken bouillon granules
- ☐ 6 servings salt and ground black pepper to taste
- ☐ ½ onion, diced
- ☐ 14 ounce package dry bread stuffing mix (such as Brownberry® Traditional Sage and Onion Flavor)
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Method

- 1 Preheat oven to 350 degrees F (175 degrees C). Spray a 9x13-inch baking dish with cooking spray.
- 2 Arrange chicken breast pieces in the baking dish. Bring water and 1 cup butter to a boil in a large saucepan, stirring until butter is melted; lightly stir stuffing mix into water and butter and fluff with a fork.
- 3 Spread the stuffing over the chicken breast pieces.
- 4 Stir chicken bouillon granules into 1/2 cup hot water until dissolved; set aside.
- 5 Melt 6 tablespoons butter in a saucepan over medium heat; cook and stir onion in the hot butter until translucent, about 5 minutes. Stir flour into butter and onion, mashing the flour with the butter with the back of a spoon until smooth and paste-like.
- 6 Whisk chicken bouillon into the butter and flour mixture, followed by milk.
- 7 Heat until the sauce is thick and smooth, 5 to 10 minutes, whisking constantly. Season sauce with salt and black pepper.
- 8 Pour sauce over stuffing and chicken.
- 9 Bake in the preheated oven until the chicken is no longer pink inside and the dish is bubbling, about 1 hour. An instant-read thermometer inserted into the center should read at least 165 degrees F (74 degrees C).

Nutrition per serving

630	39 g	23 g	65 g
KCAL	PROTEIN	FAT	CARBS
Saturated Fat			12.2 g · 76% of daily needs
Fibre			2.4 g · 10% of daily needs
Sugar			15.7 g · 17% of daily needs
Sodium			1,269 mg · 55% of daily needs
Cholesterol			128 mg · 43% of daily needs
Vitamin C			2 mg · 2% of daily needs

Adapted from Allrecipes. Find this recipe, ratings and more ideas at whatsheate.com/grandmas-chicken-n-stuffing-148529