

SIDE DISH

One-Dish Chicken and Stuffing Bake

7 October 2026

TOTAL TIME	PREP	COOK	SERVES	PER SERVING	CALORIES
40 min	10 min	30 min	6	\$2.61	477 kcal



One-Dish Chicken and Stuffing Bake might be just the side dish you are searching for. This recipe serves 6. For \$2.61 per serving, this recipe covers 24% of your daily requirements of vitamins and minerals. One portion of this dish contains roughly 31g of protein, 24g of fat, and a total of 477 calo...

Ingredients

- ☐ 4 tablespoons butter or margarine
- ☐ 10¾ ounce Campbell's® Condensed Cream of Mushroom Soup or Campbell's® Condensed 98% Fat Free Cream of Mushroom Soup canned
- ☐ 1 tablespoon chopped fresh parsley
- ☐ 1/3 cup milk
- ☐ 6 servings Paprika
- ☐ 6 skinless, boneless chicken breasts
- ☐ 4 cups Pepperidge Farm® Herb Seasoned Stuffing
- ☐ 1¼ cups boiling water

EQUIPMENT Oven, Baking pan

Method

- 1 Mix water and butter.
- 2 Add stuffing.
- 3 Mix lightly.
- 4 Spoon stuffing along center of 3-quart shallow baking dish. Arrange chicken on each side of stuffing and sprinkle with paprika.
- 5 Mix soup, milk and parsley.
- 6 Pour over chicken. Cover.
- 7 Bake at 400 degrees F for 30 minutes or until done.

Nutrition per serving

477
KCAL

31 g
PROTEIN

24 g
FAT

33 g
CARBS

Saturated Fat	5.4 g · 34% of daily needs
Fibre	4.7 g · 19% of daily needs
Sugar	3.7 g · 4% of daily needs
Sodium	1,227 mg · 53% of daily needs
Cholesterol	76.5 mg · 26% of daily needs
Vitamin C	2.3 mg · 3% of daily needs

Adapted from Allrecipes. Find this recipe, ratings and more ideas at whatsheate.com/one-dish-chicken-and-stuffing-bake-148536