

DINNER

Slow Cooker Chicken and Stuffing Casserole

7 October 2026

TOTAL TIME	PREP	COOK	SERVES	PER SERVING	CALORIES
320 min	20 min	300 min	6	\$1.58	270 kcal



Slow Cooker Chicken and Stuffing Casserole could be just the dairy free recipe you've been looking for. For \$1.58 per serving, you get a main course that serves 6. One portion of this dish contains about 23g of protein, 6g of fat, and a total of 275 calories. This recipe is liked by 13 foodies and c...

Ingredients

- ☐ 10¾ ounce reduced-fat, reduced-sodium cream of chicken soup (such as Campbell's® Healthy Request) canned
- ☐ 8 mushrooms, sliced
- ☐ 1 pound skinless, boneless chicken breast halves, cut into cubes
- ☐ 1 green bell pepper, chopped (optional)
- ☐ 1 onion, chopped
- ☐ 6 ounce package chicken-flavored stuffing mix

☐ ½ cup water

☐ 2 zucchini, sliced

EQUIPMENT Bowl, Slow cooker

Method

- 1 Pour stuffing mix into a large bowl; stir in seasoning packet and water until moistened.
- 2 Mix chicken, onion, zucchini, bell pepper, and mushrooms in a separate large bowl; stir in cream of chicken soup. Spoon half the chicken mixture into a 4-quart or larger slow cooker; top with half the stuffing. Repeat layering with remaining chicken mixture and stuffing.
- 3 Cook on Low until chicken is no longer pink in the center and the vegetables are tender, 5 to 6 hours (or 2 1/2 to 3 hours on High).

Nutrition per serving

270
KCAL

22 g
PROTEIN

6 g
FAT

31 g
CARBS

Saturated Fat	1.6 g · 10% of daily needs
Fibre	2.5 g · 10% of daily needs
Sugar	6 g · 7% of daily needs
Sodium	851 mg · 37% of daily needs
Cholesterol	52.7 mg · 18% of daily needs
Vitamin C	30.5 mg · 37% of daily needs

Adapted from Allrecipes. Find this recipe, ratings and more ideas at whatsheate.com/slow-cooker-chicken-and-stuffing-casserole-148519