

# **Chicken and Stuffing Casserole**

Courtesy of Carole's Creations

Prep Time: 15 minutes

Cooking Time: 45 minutes

**CChints:** This is a one dish meal that comes together quickly. A simple side salad will complete this meal.



1 teaspoon olive oil  
1/2 cup yellow onion, diced  
1 stalk of celery, diced  
1/4 cup red bell pepper, diced  
2 gloves of minced garlic  
6 ounce box of Cornbread Stuffing mix made for the stove  
1/3 cup reduced fat chicken broth  
15 ounce can of cream corn  
15 ounce can of diced tomatoes with basil, garlic and oregano  
1 cup frozen corn, thawed  
1 cup shredded zucchini  
1 teaspoon Italian seasoning  
1/2 teaspoon salt and a dash of pepper  
1-1/2 pounds, boneless, skinless chicken breasts, cut into small pieces  
1 cup reduced fat mozzarella cheese, divided  
1/4 cup parmesan cheese  
Serve with your favorite side vegetable or side salad

Preheat the oven to 400 degrees F and locate a 9x13 baking pan sprayed with cooking spray.

Heat a nonstick sauté pan to medium and add the oil. When the pan is hot, add the onions and celery and sauté for 8 minutes, stirring occasionally. Add the bell pepper and garlic and sauté for 1 minute. Transfer this mixture to a large mixing bowl.

Add the stuffing through chicken and 1/2 cup of the mozzarella cheese and stir well. Scoop the mixture into the baking dish. Spread out evenly in the pan. Sprinkle with the remaining mozzarella cheese and all of the parmesan cheese.

Bake for 35 minutes until the chicken is done. During this time, wash everything that came in contact with the raw chicken and do a little clean up. Start your side vegetable or salad and set the table.

For an extra crisp top on the casserole, move the pan under the broiler in your oven. Keep a watch over it and broil for 1-2 minutes until it is brown because it will brown quickly.

Enjoy!