Chicken Dressing Casserole

Ingredients

- 2 pkgs 8 oz packages Pepperidge Farm Herb Stuffing mix
- 4 cups cubed chicken
- 1/2 cup butter
- 1/2 cup flour
- 1/4 tsp salt
- 1/4 tsp pepper
- 4 cups chicken broth
- 6 Eggs, Slightly beaten
- 1 can cream of mushroom soup
- 1/4 cup pimentos
- 1 cup sour cream
- 1 can almonds, slivered, drain

Summary

Yield: 8
Source: Cindy Carswell
Prep Time: 20 minutes
Category: Casseroles
Cuisine: American
Tags: dressing, CASSEROLE

Instructions

Prepare dressing as directed on package. Put in and by 9 x13 inch pan. Add chicken. In separate pan melt butter, add flour, seasonings and broth. Stir to mix. Slowly add eggs, mixing well. Pour over chicken and dressing. Bake at 350° for 45 to 60 minutes.

Sauce: Heat soup and pimentos; add sour cream and slivered almonds and heat thoroughly. Pour over baked casserole. Cut into squares and serve.

Notes

Recipe submitted by Cindy Carswell. This is a pretty holiday dish. Originally came from Sue Howard that worked with us at DHS.