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Chicken and Stuffing Casserole

It can be made with leftover turkey and stuffing, too!

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RECIPE BY [TORIE COX](#)

YIELDS:	PREP TIME:	TOTAL TIME:
6 - 8 serving(s)	25 mins	1 hr 10 mins

Ingredients

- 1 cup salted butter, divided
- 1 cup chopped onion
- 1 cup chopped carrot
- 1 cup chopped celery
- 1/2 cup all-purpose flour
- 6 cups low-sodium chicken broth, divided
- 4 1/2 cups shredded cooked chicken
- 1 cup frozen peas
- 1/2 cup heavy cream
- 1 Tbsp. chopped fresh thyme
- 3/4 tsp. salt
- 1 tsp. black pepper
- 1/4 tsp. ground turmeric
- Nonstick cooking spray
- 2 (6-oz.) packages Savory Herb flavored stuffing mix
- 1/4 cup chopped fresh parsley, plus more for garnish

[See Nutritional Information](#) ▾

Directions

- 1 | Preheat the oven to 375°F.
- 2 | In a Dutch oven, melt 1/2 cup of the butter over medium-high heat. Add the onion, carrot, and celery, and cook until the vegetables are beginning to soften, about 3 minutes. Sprinkle the flour over the vegetable mixture and cook, stirring frequently, for 1 minute.
- 3 | Gradually stir in 4 cups of the chicken broth. Bring to a boil, then reduce the heat medium-low. Simmer, stirring often, for about 5 minutes or until the sauce begins to thicken. Stir in the chicken, peas, cream, thyme, salt, pepper, and turmeric. Return to a simmer and cook for 3 minutes more.
- 4 | Spray a 13-by-9-inch baking dish with nonstick spray and pour in the chicken mixture. Place the remaining 1/2 cup of butter in a large, microwave safe bowl. Cover and cook on high for 1 minute to melt. Stir in the stuffing mix, remaining 2 cups of chicken broth, and the parsley. Let stand 2 minutes or until the stuffing mix has absorbed the broth.
- 5 | Top the chicken mixture evenly with the stuffing mixture. Bake until golden brown on top and bubbly around the edges, 30 to 35 minutes. Let stand 15 minutes. Sprinkle with additional chopped parsley before serving.

Tip: This casserole can also be made with turkey and topped with two quarts of prepared or leftover

stuffing.