

Chicken Hotdish

Ingredients

1 Medium Chicken, boiled and deboned
1 Can Chicken Broth
1 Large Bag of California Blend Frozen Vegetables
1 Can Water Chestnuts
1 Small Can Mushrooms
1/2 Medium Size Green Pepper
1 Onion, chopped
1 Celery Stalk, chopped
1/2 Cup Milk
1 Can Chicken Broth
2 Cans of Cream of Chicken Soup
8 Oz. Cheese Whiz
1 Package of Pepperidge Farms Stuffing Mix

Directions

Spread the large bag of California Blend vegetables in a 9x13 pan, sauté the green pepper, onion and the celery. Add the mushrooms and the water chestnuts. Place cut up chicken on top of the California Blend vegetables; then pour sautéed mixture over top of the chicken. Heat in separate pan 2 cans of Cream of Chicken Soup, 1/2 cup milk, 1 can of chicken broth, 8 Oz. of Cheese Whiz. Mix together and pour over the top of the sautéed mixture. Pour one package of Pepperidge Farms stuffing mix over top of pan. Bake at 350 degrees for 50 minutes.