



## **Chicken and Stuffing Bake**

- 1 can (10  $\frac{3}{4}$  oz.) condensed golden corn soup or can of creamed corn
- 1 cup water
- 2 stalks finely chopped celery
- 1 onion finely chopped
- 8 oz corn bread stuffing
- 5 skinless boneless chicken breast halves
- 2 tablespoons melted margarine or butter
- 1 tablespoon packed brown sugar
- 1 tablespoon spicy brown mustard

1. Mix soup, water, celery, onion and stuffing. Add more water if stuffing seems too dry. Spoon into buttered aluminum pan. Place chicken on stuffing mixture
2. Mix margarine, sugar and mustard. Spread over chicken
3. Bake at 400 degrees for 25 minutes or until chicken is done. Remove chicken, cool and cube into small bites. Lightly stir stuffing and place around perimeter of pan. Place diced chicken in center of the pan. Garnish with chopped parsley
4. DOUBLE COVER CASSEROLE WITH ALUMINUM FOIL
5. Tape bottom portion of this page to casserole cover and freeze.

**DURING TIME OF COVID-19 DISTANCING: Please contact Stuart Scarborough ([sscarborough@stjohnsec.org](mailto:sscarborough@stjohnsec.org) or 410-461-7793, ext. 117) PRIOR TO NOVEMBER 20 to arrange for a time to drop off your casserole(s) at St. John's, Mon-Fri, 9am-5pm. Casserole-specific questions should be directed to Cynthia Cecil ([cpcecil1@gmail.com](mailto:cpcecil1@gmail.com)).**

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## **ST. JOHN'S EPISCOPAL CHURCH OUTREACH**

### **Chicken and Stuffing Bake**

1. Completely thaw double covered casserole before baking.
2. Preheat oven to 350 degrees. Remove top foil cover.
3. Add a few tablespoons of water to stuffing and chicken and bake for about 15 minutes or until hot throughout.