



Chicken and Stuffing Casserole *(Adapted from Idaho a la Carte)*

- 1 12 ounce package stuffing mix (Stove Top)
- 1/4 cup dry Marsala or sherry
- 2-1/2 cups diced cooked chicken or turkey
- 4 ounces shredded cheese, Swiss or cheddar (optional)
- 1 cup chopped onion
- 1 cup sliced fresh mushrooms
- 2/3 cup chopped celery
- 1 tablespoon vegetable oil
- 1/2 teaspoon poultry seasoning
- 1/2 teaspoon dried rosemary
- Coarse ground black pepper to taste
- 1 can cream of chicken soup
- 1/2 cup water
- 1/4 cup milk
- 2 tablespoons melted butter

Sauté chopped onion, celery and mushrooms in vegetable oil until onion is soft - about 5 minutes. Stir in poultry seasoning and rosemary. Season with black pepper. Mix together cream of chicken soup with water and milk. Set aside. Preheat oven to 350. Spray casserole dish with cooking spray. Reserve 1/2 cup stuffing mix and spread remainder on bottom of casserole. Sprinkle with Marsala or sherry, and then spread cooked poultry evenly over top. Top poultry with cheese then add sautéed vegetables. Top with soup mixture and sprinkle with reserved stuffing mix. Top with melted butter. Bake for 30 to 35 minutes or until casserole is hot and bubbling. Serve immediately. Makes 4 to 6 servings.