



Slow Cooker Chicken & Stuffing Casserole

Ingredients:

- 1 lb chicken breast
- 2 tbsp butter
- 2 tsp salt
- 1/2 tsp black pepper
- 1 pkg stuffing mix
- 1, 16 oz frozen green beans or broccoli (optional)
- 1, 15 oz cream of mushroom soup
- 2 cups chicken stock
- 1 cup milk
- 1/4 cup cream cheese or sour cream
- 1 tsp fresh garlic

Directions:

In a medium pan, over medium-high heat, melt butter until shimmering. Add chicken and sear on each side until golden brown - about 4-5 minutes on each side. Remove chicken from heat and transfer to slow cooker.

Use 1/4 cup chicken stock, and pour into pan that the chicken was cooked in. Turn off heat, and use a wooden spoon to scrape up all the browned bits in the bottom. Transfer to slow cooker. Add green beans or broccoli to the crockpot around chicken.

In a large bowl, combine cream of mushroom soup, remaining chicken stock, milk cream cheese and garlic.

Top chicken with stuffing mix and pour chicken stock mixture over the top.

Cook on low for 8 hours and serve.