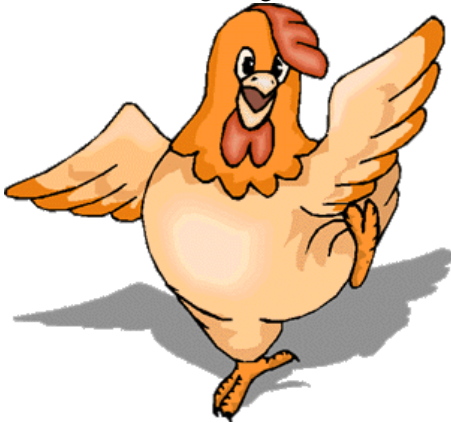


## **Crock Pot Chicken & Stuffing**

Dawn Fuller, 4-H Program Coordinator



In honor of September being **National Chicken Month**, here is an easy and fun recipe to try out for your family and friends. It is almost like having a mini-Thanksgiving dinner! Follow the recipe below for this easy **Crock Pot Chicken & Stuffing Recipe**:

### **Ingredients**

1 package boneless skinless chicken breasts  
1 can cream of chicken soup  
Salt  
Pepper  
1 package Stove Top Stuffing

### **Procedure**

Rinse chicken.  
Place in crock pot.  
Shake some salt and pepper over chicken.  
Pour soup over chicken. Spoon soup over all chicken pieces.  
Cook for 6-8 hours on low.  
Stir chicken and soup at least twice. Make sure chicken is still covered by soup.  
An hour before chicken is done, cook stuffing on stove. Follow directions on stuffing box.  
Spoon stuffing over chicken in crock pot.  
Cook for remaining hour.  
Serve with whole cranberry sauce, black olives, green salad and dinner rolls.  
Enjoy!