

Chicken & Stuffing Mix

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	1 box of chicken flavored stuffing mix
	1 cup celery, chopped
	1 cup carrots, chopped
	½ cup onions, chopped
	1 can cream of mushroom or cream of celery soup
	½ cup milk
	1 tablespoon parsley (preferably fresh)
	6 pieces boneless chicken breast (approx. 1 pound)
	1 tablespoon butter
	1 teaspoon paprika

	Instructions
1)	Pre-heat oven to 350°
2)	Sauté vegetables in butter until slightly softened
3)	Prepare stuffing mix according to package directions. Mix prepared stuffing and sautéed vegetables. Put the stuffing and vegetable mix lengthwise across the middle of a shallow baking dish.
4)	Mix soup, milk, and parsley. Spoon 2/3 of the soup mixture on either side of the stuffing on the bottom of the baking dish. Place the chicken on top of the soup mixture. Sprinkle paprika on top of the chicken breasts then cover chicken with remaining soup mixture.
5)	Cover with foil, and bake at 350° for 15 minutes. Remove foil, and continue baking until chicken is cooked (approximately 25 minutes).

Note:

This is from Grandma Ruszkowski's cookbook.