

# Jeannette's STUFFED CHICKEN CASSEROLE



- 1 whole chicken or 6 chicken breasts
- 1 can cream of mushroom soup
- 2 tablespoons pimento, chopped
- 1 can (13 ounce) evaporated milk
- 1 box (7 ounce) seasoned stuffing mix
- 1/2 cup shredded swiss cheese
- 1/4 cup parsley, finely chopped

Cook chicken, remove meat from bones. Arrange chicken in shallow 2 quart casserole dish. Combine soup, pimento and 2/3 cup of the milk. Pour over chicken. Toss together stuffing mix and 1 cup of the milk until milk is absorbed by the stuffing. Spread over chicken. Sprinkle cheese and parsley over all. Bake at 350 degrees for 30 minutes or until bubbly. Serve hot. Serves 6.