

Thanksgiving Casserole

Serves: 4 Print

Ingredients:

- 1 ¼ cups water
- 4 tbsp unsalted butter
- 1 box (6 oz) stuffing mix (I like the Hawaiian bread onion and sage stuffing from Aldi)
- 1 can (10.5 oz) cream of chicken soup with herbs
- ¼ cup sour cream
- 2 cups shredded rotisserie chicken
- 1 cup frozen mixed vegetables
- ½ cup frozen potatoes o'brien
- ¼ cup French fried onions

Directions:

1. Preheat oven to 350 degrees.
2. Bring water and butter to a boil over high heat. Remove from heat, add in stuffing mix, and mix well to combine. Set aside.
3. To a large mixing bowl, add cream of chicken soup, sour cream, shredded chicken, mixed veggies, potatoes, and French fried onions. Mix well until fully combined.
4. Transfer chicken mixture to a 2 qt baking dish, and spread evenly into the dish. Evenly spread stuffing mixture over the chicken mix. Cover with aluminum foil and bake covered for 20 mins. Remove the foil, and bake uncovered for an additional 15-20 mins until the stuffing starts to brown. Enjoy!

Recipe notes:

*This recipe can be assembled the night before and baked the next day if needed. Just allow the casserole to sit out while the oven preheats.

*I LOVE the Hawaiian bread stuffing from Aldi, so definitely get that if you can.