

## Chicken and Dressing Casserole

From Southern Living: Busy Moms Weeknight Favorites

¼ cup butter or margarine  
7 green onions, chopped  
2 celery ribs  
10 cornbread muffins, crumbled (about 3 ½ cups)  
½ (16 oz) package herb-seasoned stuffing mix  
5 cups chicken broth  
1 ½ cups chopped cooked chicken 2 large eggs, lightly beaten  
½ tsp. poultry seasoning

1. Melt butter in a large skillet over medium heat; add green onions and celery, and sauté 5 minutes or until tender.
2. Combine cornbread and remaining ingredients in a large bowl; add sautéed vegetable mixture, stirring well. Spoon dressing into a lightly greased 13 by 9 inch baking dish. Cover tightly with heavy-duty aluminum foil.

Freeze up to 2 months.

To Serve:

Let casserole thaw overnight in refrigerator. Uncover and bake at 350° for 55 minutes or until lightly browned.