

JANUARY 2008 CHICKEN SALAD CASSEROLE

3 cups cooked white meat chicken (I tear mine in bite size)
1 can Campbell's Healthy Request Cream of Chicken Soup
2 cups Hellman's Mayo (I use low-fat)
1 can sliced water chestnuts
1 small pkg. Pepperidge Farm Stuffing
1 stick butter or margarine (I fake this with butter flavoring and chicken broth to make 1/3 cup).

Mix first four ingredients and spread in casserole dish that has been lightly sprayed with cooking spray. Layer stuffing mix on top. Use mixture of broth to sprinkle over this layer or use melted butter or margarine. Heat in 350* oven for **30** minutes until bubbly. Veggies can be easily added to this. I like green beans, petite peas or broccoli but any cooked veggies that can stand reheating will do.