



Scoopable Chicken & Stuffing Casserole



1/6 of recipe: 261 calories, 3.5g total fat (<0.5g sat. fat), 795mg sodium, 33.5g carbs, 3.5g fiber, 9g sugars, 23g protein

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Prep: 10 minutes **Cook:** 40 minutes

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Ingredients

One 6-oz. box [chicken stuffing mix](#)
3/4 cup peeled and chopped Granny Smith apple
1/3 cup [sweetened dried cranberries](#), chopped
3 cups frozen riced cauliflower, thawed and drained
12 oz. cooked and chopped skinless chicken breast
One 12-oz. jar [chicken gravy](#)
1 tsp. garlic powder
1/4 tsp. salt
1/4 tsp. black pepper

Directions

Preheat oven to 375°F. Spray an 8" X 8" (or similar size) baking dish with nonstick spray.

In a medium pot, bring 1 1/2 cups water to a boil. Stir in stuffing mix, apple, and cranberries. Remove from heat, cover, and let stand for 5 minutes.

In a large bowl, combine remaining ingredients with seasonings. Mix well. Transfer to the baking pan, and smooth out the top.

Evenly top with stuffing mixture. Cover pan with foil, and bake for 20 minutes.

Remove foil, and bake until topping has lightly browned and filling is hot and bubbly, about 5 minutes.

MAKES 6 SERVINGS

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