

## **Chicken and Green Bean Casserole**

2 lbs cooked and cubed chicken (we used boneless skinless breasts with a light garlic and herb seasoning)  
¼ cup chopped carrots  
¼ cup chopped celery  
¼ cup chopped onion  
3 cups stuffing mix  
1 cup sliced fresh mushrooms  
1 10 ¾ oz can cream of mushroom soup  
1 pkg fresh green beans (cooked) or one can drained  
½ cup chopped cashews  
1 can chicken stock (no msg, reduced sodium)  
½ cup half and half or milk  
2 Tbsp melted butter

Saute carrots, celery, and onions in a little olive oil. Set aside and allow to cool.  
Lightly grease or spray a 12" X 8" baking dish. Layer 2 cups of stuffing mix on bottom.  
Follow with carrot mixture and then chicken,  
Layer green beans, mushrooms and cashews over chicken.  
Mix mushroom soup, half and half, and 1 cup stock together and pour over the casserole.  
Mix the remaining stuffing with melted butter and approx. ½ cup of stock. Sprinkle over top of casserole. Bake in a 350\* oven uncovered for 30 minutes

Serves 4 to 6