

# Chicken & Zucchini Casserole

RECIPE LIGHTLY ADAPTED FROM [TheLazyDish.com](http://TheLazyDish.com)



## Ingredients

2-3 cooked and shredded chicken breasts  
1 ½ -2 pounds SWP Zucchini  
1 (6oz) box Stove Top Chicken Stuffing Mix  
½ cup butter (melted), plus extra tablespoon  
1 (10oz) can Cream of Chicken soup  
8 oz sour cream  
1 T olive oil  
1 t salt  
½ t pepper

## Directions

1. Preheat oven to 350°F.
2. Cook chicken breasts on stove or you can use a precooked Rotisserie Chicken from the store. At same time heat up zucchini in one tablespoon of olive oil and one tablespoon of butter. Once heated up, drain zucchini in strainer.
3. In a large bowl, melt the ½ cup butter and then mix with the box of dry stuffing mix; set aside half of the mixture for topping the casserole later.
4. Add the shredded chicken, cooked zucchini, cream of chicken soup, sour cream, salt, and pepper to the stuffing and mix well.
5. Spread the mixture into a 9x13 baking dish and then evenly sprinkle the top with the reserved stuffing.
6. Bake, uncovered, on the middle rack for 35-45 minutes or until it's warmed through, and the top is golden brown. (If the stuffing on top appears to burn you can cover with aluminum foil.)