**Chicken and Stuffing Casserole**

* 2 tablespoons butter
* 3 tablespoons all-purpose flour
* 1 tsp chicken bouillon
* 1 cup milk
* Salt and Pepper
* Melt butter in pan, add flour and bouillon and mix well with wire whisk. Slowly add milk to make roux. Continue to cook until it thickens to gravy consistency.

DIRECTIONS

1. Preheat [oven](http://www1.macys.com/shop/search?keyword=oven) to 350 degrees. Dice chicken into ¼ inch cubes. In a large [skillet](http://www1.macys.com/shop/search?keyword=skillet), heat 1 tablespoon oil over medium-high. Add chicken and cook, breaking up meat with a wooden spoon, until browned.

Prepare Stove Top Stuffing following package directions in sauce pan. Transfer Stove Top to the square tin baking pan.

1. Put chicken on top of Stove Top Stuffing and then pour gravy over the top.
2. Cook in oven for 25 to 30 minutes. Let cool 10 minutes before serving.