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Chicken thighs and stuffing casserole

This Roasted Turkey or Chicken is the perfect alternative to a whole Turkey, whether you use A Turkey Breast, whole legs or even Chicken it comes out just as good as a whole stuffed Turkey or even better. Perfect for a small gathering! I have had this recipe on the blog for 5 years and this year I thought now this is the perfect recipe for 2020. Small gatherings are a must this year, so here I am making Christmas dinner for 2 or 4. And since I love the traditional Turkey dinner with all the trimmings, I knew I needed to make it more appropriate for just us. So here we have Roasted Turkey Pieces with stuffing. To tell the truth this time I substituted with chicken and it was delicious. I might never go back to a whole bird. How to make it First start by making the stuffing In a medium pan add the butter, chopped celery and onion cook for about 3-5 minutes or until translucent. In a large bowl add the sliced cubed bread, poultry seasoning, salt, pepper and onion mixture, stir to combine, start by adding 1 1/2 cups of broth and combine, the mixture should be damp but not wet, if it is too dry add a little more broth. To stuff the poultry pieces either slice a piece including the meat or gently lift the skin, place a couple of heaping spoonfuls (or more) of stuffing in the middle of the sliced meat or under the skin. Secure with a tooth pick or two. Place the remaining stuffing (about 2/3) in the bottom of the Baking Dish, and place the turkey pieces on top. Brush the meat with olive oil, cover with foil and bake in the pre-heated oven. How to make poultry seasoning I make my own poultry seasoning since it isn't sold here, just mix together 1 teaspoon dried sage, 3/4 teaspoon dried thyme, 1/2 teaspoon dried marjoram, 1/2 teaspoon dried rosemary, 1/4 teaspoon nutmeg and a 1/4 teaspoon pepper. I coarsely ground the spices together, and it worked perfectly. How to make homemade broth For this recipe I used a vegetable broth, but if you prefer to use a chicken or turkey broth then just add a piece of meat to the pot. Of course if you prefer you can use store bought. In a large pot add a halved carrot, a halved onion, a celery stalk cut in two, a bay leaf, 2-3 pepper corns, 1/4-1/2 teaspoon of salt and 12 cups of water. Bring it to a boil then lower the heat and simmer for about three hours. Stir occasionally and remove any foam that appears on the top of the broth. Pour the broth through a sieve, and let the liquid cool before using. Any unused broth can be stored in the fridge in an airtight container for 4-5 days. It can also be frozen in freezer safe containers and will keep for up to 6 months. What are the best pieces to use? In order to stuff it you are going to have to use pretty big pieces, that's why I like to use the whole leg which consists of the drumstick and thigh, you could also use a chicken or turkey breast. Make sure to leave the skin, it is probably the best way to stuff the pieces and it keeps the meat moist while cooking. How to know when poultry is cooked This stuffed poultry is best cooked covered at a temperature of 375F - 400F (190C - 200C), for about 45-60 minutes, of course it depends on the size of the pieces you use. Chicken or Turkey is done when the internal temperature reaches 165-170F using a Meat Thermometer. More Main Dish Recipes Baked Double Cheese Chicken Roll Ups Baked Beef Stew Recipe Saltimbocca alla Romana I think a lot of us would agree on one thing, that probably the best part of the whole Turkey thing is really, in fact, the stuffing. So I decided to use my mother's delicious stuffing recipe and substitute chicken instead. Worked perfectly. So if you are like me and get a mad desire for a festive dish but without the big bird this could be a perfect solution. Buon Appetito! An Italian in my Kitchen is a participant in the Amazon Services LLC Associates Program, an affiliate advertising program designed to provide a means for sites to earn advertising fees by advertising and linking to Amazon.com. Print Recipe Pin Recipe Rate Recipe Baked Chicken Pieces and Stuffing, a delicious alternative to stuffed turkey, just as delicious. A family comfort food dinner recipe. Cook ModePrevent your screen from going dark Watch the videos and don't forget to subscribe on Youtube! Course Main Dish Cuisine American Prep Time 20 minutes Cook Time 1 hour Total Time 1 hour 20 minutes Servings 4 servings Calories 465kcal Author Rosemary Molloy Pre-heat oven to 375F-400F (190C-200C). Lightly oil a baking dish approximately 11 x 7 ½ inches (28 x 19 cm).FOR THE STUFFINGIn a medium pan add the butter, chopped celery and onion cook for about 3-5 minutes or until translucent. In a large bowl add the sliced cubed bread, poultry seasoning, salt, pepper, onion mixture stir to combine, start by adding 1 1/2 cups of broth and combine, the mixture should be damp but not wet, if it is too dry add a little more broth.To stuff the poultry pieces either slice a piece including the meat or gently lift the skin (see the photos) place a couple of heaping spoonfuls (or more) of stuffing in the middle of the sliced meat or under the skin. Secure with a tooth pick or two.Place the remaining stuffing (about 2/3) in the bottom of the Baking Dish, and place the turkey pieces on top, sprinkle with salt and pepper and brush the meat with olive oil, cover with foil and bake for approximately 45-60 minutes or until the internal temperature reaches 165-170F (73-76C) Calories: 465kcal Mention @anitalianinmykitchen or tag #anitalianinmykitchen! Updated from November 23, 2015. Related Crust, sauce, toppings. Bold flavors. Forget everything you think you know about pizza. We won't send you spam. Unsubscribe at any time. This post may contain Amazon or other affiliate links. As an Amazon Associate I earn from qualifying purchases. Click here to read our privacy policy. Now that my summer classes are over and I have a small (too small) break before the next semester begins, I can catch up on things – like the blog! Life gets busy but meals still have to be made! I've got a couple of good ones coming up next week so I hope you will continue to follow along, like this Easy Chicken and Stuffing Bake. This chicken and stuffing bake is pure comfort food and comes together pretty quickly. It's a meal in itself, but I love to add roasted green beans to the meal. I love homemade stuffing and would like to think that mine is pretty good since I kept a close eye on my Dad while he made it for so many years. I'm sure I am missing something because as yummy as it is, there is just something missing from it. When he would roast a turkey, he would simmer the neck and the gizzards on the stove-top and use that in the stuffing. For some reason, I just cannot do that so my stuffing does well without it. Over the years I have added sausage to the recipe and it could be a meal on its own for that reason! When I was at the grocery store last week, I grabbed a box of stuffing with the intention of using it as a topper for a casserole. The casserole never appeared but I had this box of stuffing and knew I could use it with the chicken breasts I already had out. Yes, boxed stuffing is not homemade stuffing. Yes, it would have only taken a bit more time to make homemade but time was not a friend so...boxed it was. We were not disappointed with this meal at all and while we thought my Stove-Top Stuffed Pork Chops were delicious, this was even better than that! If you are using boxed stuffing, you can probably get 5 portions of it to top 5 chicken breasts. I only had 4 chicken breasts so the remaining stuffing, I ate with a fork. Don't judge me. If you choose to use canned soup instead of the DIY Cream of Chicken Soup (substitute mushrooms for the chicken), one can of the cream of mushroom soup (do not add milk/water) is enough for up to 5 chicken breasts also. Substitute cream of chicken if you have a mushroom-avoidance issue. This recipe is one that you can easily double if you need to. [click to tweet tweet="Easy Chicken and Stuffing Bake is comfort food made for any night of the week. #chicken #stuffing #casserole #good eats " quote="Easy meals like this Chicken and Stuffing Bake make life easier."] 2 1/2 - 3 cups stuffing homemade or store bought2 tsp Oil4 boneless skinless chicken breasts1 1/4 cups of DIY condensed cream of mushroom soup recipe is for cream of chicken but you can substitute mushrooms easily – OR use 1 can of cream of mushroom soup2 garlic cloves minced2 tsp fresh chopped rosemaryPepper Prepare stuffing according to directions. Spray a baking dish with nonstick spray.Preheat oven to 350 degrees.Season chicken with the pepper. Heat oil in frying pan and when hot, add the chicken and brown on both sides for about 4 minutes per side.Place chicken into prepared baking dish.If you are using the homemade condensed soup, you will only need half of the recipe (1 1/4 cups). If you are using the canned condensed soup, you will use the entire can. Mix soup with rosemary and garlic then spoon soup evenly over the chicken.Top with stuffing and sprinkle the remaining parsley over the stuffing. (You will have a bit of the stuffing leftover – I used about 3/4 - 1 cup per each chicken breast.)Bake uncovered for about 30 - 45 minutes in oven or until chicken is cooked through.I like to turn on the broiler the last couple of minutes to toast the top of the stuffing. Connect with Blogghetti! Be sure to follow me on my social media, so you never miss a post! Facebook | Twitter | Pinterest | Instagram REMEMBER TO SUBSCRIBE TO BLOGGHETTI NEWSLETTER FOR FREE AND RECEIVE FRESH RECIPE NOTIFICATIONS DELIVERED INTO YOUR INBOX EVERY WEEK! FREE EMAIL SUBSCRIPTION Enjoy! Stuffed Chicken Thighs - A super easy, comfort food dinner of boneless chicken thighs, stuffed with prepared stuffing and topped with a creamy gravy before being baked. Photos and recipe updated 3/17/17 * Recipe originally published 5/16/13 This post contains affiliate links. Well if this recipe for Stuffed Chicken Thighs isn't one of the easiest things I've ever made, I'm not sure what is. I have tried doing this with chicken breasts in the past but my chicken always ends up dry. This week chicken thighs (boneless and skinless) were on sale so I bought them for my "lazy" food night. They came out so moist and delicious. When given the choice between a thigh or a breast, I'm always choosing thigh. If you want to make this with breasts, I suggest pounding out the breast with a meat mallet until it's super thin and then following the instructions, as is. All this talk about breasts and thighs is making me blush! Because my husband is a mashed potato addict, I served this with mashed potatoes. Yes, even though it has stuffing and stuffing is a carb, we still had mashed potatoes. Whatever. We don't carb load every day, but I think every now and then is fine. Don't you? At least I added a veggie. I quickly steamed some asparagus in the microwave. I have also made this with green beans on the side. It just looks more appetizing with something green on the plate, ya know? To prepare this super easy Stuffed Chicken Thighs recipe, I laid the chicken thighs, splayed open on a cutting board. Then, I placed a scoop of stuffing in the center and folded over the sides of the chicken, sort of rolling it up as best as I could. After that, I placed them in a baking dish, seasoned them and topped them with gravy. That's it, then just pop it in the oven and done. This Chicken and Stuffing Skillet is a complete meal in one pan! Tender chicken with fluffy stuffing and fresh green beans make this a family dinner that will be requested over and over again! This is probably one of my newest favorite ONE SKILLET dinners! I was walking through the isles of the grocery store with my husband, looking for items to take with us on a camping trip when I happened to walk by the boxes of stuffing mix. I stopped and stared at these boxes while my husband just kept walking by. All of a sudden, in the middle of summer, I had a craving for stuffing and Fall flavors. I knew I needed to make this stuffing into a complete meal with some chicken and green beans so I grabbed the box and tossed it in the can. My husband looked at me with a questionable look on his face. "Don't worry, I have an idea for a new one-skillet dinner!" And this my friends, is how a lot of my recipe inspiration comes to me... while I meander down the isles of my local grocery store. This dinner turned out even better than I could have imagined. The chicken gets pan seared in a hot skillet before being placed in the oven to finish cooking. The chicken is placed on a plate to keep warm, while the green beans and stuffing are quickly cooked in the same skillet. Finally the chicken is nestled back into the skillet on top of the stuffing until it cooks through. The whole meal comes together in less than 30 minutes! And of course, because I can't have stuffing without gravy, I whipped up a package of chicken gravy to go on top. Completely optional, but highly recommended. If you do make the gravy, then that's two pans to clean, but it's totally worth it! I can't wait to make this delicious dinner again! Make sure you don't miss a thing! Follow I Wash You Dry here: FACEBOOK | PINTEREST | GOOGLE+ | TWITTER | INSTAGRAM | BLOGLOVIN Print Recipe Pin Recipe Rate this Recipe Tender chicken with fluffy stuffing and fresh green beans make this a family dinner that will be requested over and over again! 1 tsp olive oil4 bone-in, skin on, chicken thighs*salt and pepper4 tsp butter2 cups fresh green beans, trimmed and cut into 1 inch pieces1 3/4 cups chicken broth1 6oz package chicken stuffing mix Preheat oven to 425 degrees F.In an oven safe skillet with a lid, heat 1 tsp of olive oil over medium high heat.Season the chicken thighs with salt and pepper and place in skillet skin side down first for 3 to 5 minutes, or until browned, then flip for an additional 3 to 5 minutes. Place skillet in oven for 10 minutes or until chicken is cooked through. Carefully remove skillet from oven and return to medium heat. Remove chicken from the skillet to a plate to keep warm.Melt the butter in the skillet and toss in the green beans and chicken broth. Bring to a slight boil and cook beans for 3 to 4 minutes.Stir in the stuffing mix and nestle the chicken thighs into the stuffing. Cover and remove from heat for 5 minutes. Fluff the stuffing and serve! *You can substitute chicken breasts for chicken thighs if desired. Keywords: Chicken, Easy, Green Beans, Stuffing Chicken and Stuffing Bake combines the best of both baked chicken and savory stuffing in a one pan oven baked meal. By Sue Lau | Palatable Pastime Chicken and Stuffing Bake is my recipe of the day with Sunday Funday. We get together once per week to post favorite recipes on various topics. This week it is all about chicken recipes. This particular recipe for chicken and stuffing is something my mom used to make for the family when I was a kid. She would take a whole fryer chicken, cut it into pieces and put it on top of her own stuffing mix. There are a few variations here, as I have come to make my own stuffing in my own style over the years. Plus I like to use chicken legs. Those are bot economical and a whole heck of a lot easier than cutting up a bird. This is one pan easy except for the extra pan to brown the chicken legs to get them some color. Serve this with some cranberry sauce and a bowl of tossed salad and you'll be all set for supper. I hope you enjoy. Sunday Funday Chicken Delights You Might Also Like Leftover Stuffing Meatloaf First, Leftover Stuffing Meatloaf uses up extra turkey stuffing and cranberry sauce seamlessly in this beefy traditional supper. Old-Fashioned Bread and Celery Stuffing Next, traditional moist dressing, baked outside of the bird. I make this when I am cooking a turkey breast without the cavity. Baked Stuffed Pork Chops Then baked pork chops with a savory bread stuffing (or dressing). Crab Stuffed Shrimp As well. Crab Stuffed Shrimp are easy to prepare baked, butterflied shrimp with a savory and delightful crabmeat stuffing. Herb Seasoned Stuffing Mix And finally, Herb Seasoned Stuffing Mix is homemade shelf-stable, make-ahead herb seasoned cubes for making stuffing and dressing. Sue Lau 12 ounces dry bread cubes4 ribs celery (diced)1 large onion (chopped)2 teaspoons minced garlic6 tablespoons butter2 teaspoons poultry seasoning1 teaspoon rubbed sage1 teaspoon salt3/4 teaspoon black pepper1-3/4 cups chicken gravy (optional)cranberry sauce (optional accompaniment) Toss together the ingredients for the stuffing and place in an oblong baking dish sprayed with nonstick spray.Season chicken with salt and pepper, then brown on all sides in oil in a skillet.Place chicken legs on top of stuffing.Cover pan with foil and bake for 45 minutes.Remove foil and continue cooking about15 minutes more to brown the top.Serve with heated gravy and cranberry sauce if desired. 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