

CAMP CHICKEN AND STUFFING RECIPE

<https://scoutermom.com/7208/camp-chicken-stuffing-recipe/>

Make this easy comfort food at camp. Perfect to warm you up on a chilly day.

Equipment

- Cutting board
- Knife
- Dutch oven
- Charcoal
- spoon

Ingredients

- 2 stalks celery
- 1/4 cup butter
- 2 cups diced cooked chicken
- 1 can cream of chicken soup
- 1 2/3 cups water
- 1 package chicken stuffing mix
- 1 cup chicken broth

Instructions

- Prepare 24 charcoal briquettes.
- Slice the celery.
- Put 12 of the charcoal briquettes under the Dutch oven.
- Cook celery in butter in the Dutch oven
- Add chicken, cream of chicken soup, and water.
- Bring to a simmer.
- Mix stuffing mix and broth, spread on top of chicken mixture.
- Put remaining the remaining 12 briquettes on top of the Dutch oven.
- Cook for 20 minutes.
- Stir together before serving.