



## MAKE-AHEAD CHICKEN & GREEN BEAN CASSEROLE

SERVINGS: 6

PREP: 10 MINS

TOTAL TIME: 1 HR 10 MINS

This casserole combines just about everything we like in one dish: tender chicken, fresh green beans, creamy mushrooms—and make-ahead convenience!

### INGREDIENTS

- 1 pkg. (6 oz.) STOVE TOP Stuffing Mix for Chicken
- 1 Tbsp. butter
- 6 small boneless skinless chicken breasts (1-1/2 lb.)
- 1/2 tsp. black pepper
- 1/2 lb. fresh green beans, trimmed, cut into 1-inch lengths
- 1/2 lb. sliced fresh mushrooms
- 1 large onion, chopped
- 1/4 cup flour
- 1-3/4 cups fat-free reduced-sodium chicken broth
- 4 oz. (1/2 of 8-oz. pkg.) PHILADELPHIA Cream Cheese, cubed

### STEP 1

Heat oven to 400°F.

### STEP 2

Mix cream cheese spread, milk and seasonings until blended. Cook and stir chicken in large nonstick skillet on medium heat 5 to 6 min. or until chicken is lightly browned. Add vegetables; cook 1 to 2 min. or until heated through. Stir in cream cheese mixture; spoon into 9-inch pie plate.

### STEP 3

Cover with crust; seal and flute edge. Cut several slits in crust. Place pie plate on baking sheet.

### STEP 4

Bake 25 to 30 min. or until golden brown.