

## Chicken Supreme

### Ingredients

- 4 skinless, boneless chicken breast half - cut into cubes
- 1 onion, chopped
- 3/4 cup butter, melted
- 1 1/3 cups water
- 6 ounces dry bread stuffing mix
- 1/4 cup water
- 1 (10.75 ounce) can condensed cream of chicken soup
- 1 cup shredded Cheddar cheese

### Directions

1. In a non-stick skillet over medium heat, cook and stir the chicken and onion until the chicken is no longer pink and juices run clear.
2. Preheat oven to 350 degrees F (175 degrees C). Lightly grease a 2 quart casserole dish.
3. In a medium bowl, blend the melted butter, 1 1/3 cups water, and dry stuffing mix. Place 1/2 the chicken and onion mixture in the prepared dish, and cover with the stuffing mixture. Cover with the remaining chicken mixture. In a small bowl, mix the 1/4 cup water and cream of chicken soup, and pour into the dish. Top with the Cheddar cheese.
4. Bake 30 minutes in the preheated oven, or until bubbly and lightly browned.