

Chicken and Dressing

Ingredients:

1 recipe of [Southern Style Cornbread](#)

- 2 chicken breasts cooked and shredded
- 1 small onion, chopped
- 4 Tablespoons of butter or margarine, melted
- 1 can cream of chicken soup
- 1 1/2-2 cups chicken broth
- 1 Tablespoon of sage

<http://cookingmimi.wordpress.com/2011/04/06/traditional-chicken-and-dressing/>

Directions:

Preheat oven to 350 degrees. In a large bowl crumble cornbread, then add the rest of the ingredients and mix well. Place in an 8x8 baking dish and cook at 350 degrees for 30 minutes or until hot and top has browned.

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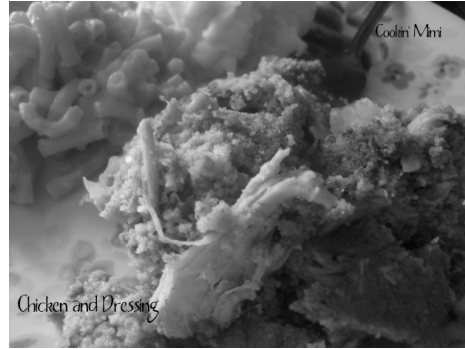
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