Stove Top Stuffing Recipes with Chicken

How to Cook Chicken Recipes | Printable Recipe

PREP 20 min **COOK** 30 min **TOTAL** 55 min **YIELD** 4 servings **DIFFICULTY** Medium

This skillet chicken and stuffing pairs browned chicken cutlets with homemade herb bread stuffing and a creamy pan sauce. The stuffing cooks on the stovetop under a lid.

Ingredients

- 1 1/4 lb (567 g) boneless skinless chicken breast, sliced into 4 cutlets
- 4 cups (160 g) dry plain bread cubes
- 3 tbsp (42 g) unsalted butter, divided
- 1 small onion (100 g), finely diced
- 1 celery stalk (50 g), finely diced
- 1 3/4 cups (420 ml) low-sodium chicken broth, divided
- 1 tbsp (8 g) all-purpose flour
- 1/2 cup (120 ml) milk
- 1/2 tsp (0.5 g) dried sage
- 1/2 tsp (0.5 g) dried thyme
- 1/2 tsp (3 g) fine salt
- 1/4 tsp (0.5 g) black pepper

Instructions

1. Season chicken with half the salt and pepper. Melt 1 tbsp butter in a wide lidded skillet. Cook cutlets over medium heat about 4-5 minutes per side, until at least 165°F (74°C); transfer to a clean plate.
2. Melt 1 tbsp butter in a small saucepan. Stir in flour for 1 minute. Whisk in milk and 1/2 cup broth, simmer 3 minutes and set the sauce aside.
3. Melt remaining butter in the skillet. Soften onion and celery for 5 minutes. Add sage, thyme, remaining salt and 1 cup broth; bring to a simmer.
4. Fold in dry bread cubes. Add the remaining 1/4 cup broth only if needed to moisten all the bread without pooling liquid.
5. Place cooked chicken over stuffing, spoon sauce over the chicken and cover. Heat gently for 5-8 minutes until the center of the stuffing reaches 165°F (74°C). Rest covered 5 minutes.



Finished serving suggestion

Food safety: Cook chicken and any casserole or stuffing center to 165°F (74°C).

Refrigerate leftovers within 2 hours; keep at 40°F (4°C) or colder and use within 3–4 days. Reheat leftovers to 165°F (74°C).