

# HOME OF THE *Roses*

by ivy howell

## CREAM OF CHICKEN SOUP *2 Ways*

### STOVETOP CHICKEN ZUCCHINI

You guys this is SO good! I stumbled upon a similar recipe like this on Pinterest. But since created my own version. It's so simple and yet so very savory.

You only need a few ingredients:

- 3 cups cubed chicken
- 1 can of cream of chicken soup
- 1/2 cup sour cream
- 1/2 stick melted butter
- 1 package/12 oz of zucchini spirals
- 1 cup of stovetop stuffing

You will want to start off by melting the butter in a large bowl for about 30 seconds or till melted in the microwave. Then add your cup of stovetop stuffing. Mix till everything is coated. Leave half of it in the bowl and save the rest for later. Then just start adding everything in - chicken, sour cream, zucchini and cream of chicken soup. Mix it all up really good.

I use a 9x13 baking dish sprayed with a little olive oil. Dump your mixture in and spread out evenly. Then add the rest of your stuffing as a topping.

Pop that baby in a 375° oven and bake for 20-25 minutes or until bubbly and brown. And that is it my friends! This dish is so yummy! A sure hit for your family and friends.

Happy Eating!

XOXO,  
Ivy



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### EASY CHICKEN POTPIE

This recipe is very similar to the other one. But even easier. Nearly the same ingredients. That's why I love both these recipes so much. Really helpful when it comes to your shopping list.

You only need a few ingredients:

- 3 cups cubed chicken
- 1 can of cream of chicken soup
- 1/2 cup sour cream
- 1 package/10 oz of mixed vegetables
- 1 crescent roll dough

Add all your ingredients minus your dough into a large bowl. Mix well.

Then scoop all your mixture into a 9x13 baking dish sprayed with a little olive oil. Spread evenly. You will need to bake this first without the dough on top to ensure everything is cooked evenly.

Pop in a 375° oven WITHOUT dough and bake for 15 minutes. Then when that is done place the dough triangles right on top to cover the entire mixture. Place back in oven and bake another 15-18 minutes until bubbly on the sides and your dough is beautifully brown.

I like to serve with a fresh salad on the side. Hope you love it!

Happy Eating!

XOXO,  
Ivy

