

## RUTHANNE'S CHICKEN STUFFED SHELLS

6-8 servings

### Ingredients

- 1 package jumbo pasta shells
- 1 box stuffing mix, chicken flavor
- 2 boneless, skinless chicken breasts
- ½ cup mayonnaise
- 2 10.75-ounce cans cream of chicken soup
- 1½ cups shredded cheddar cheese



### Instructions

Cook shells as directed. Cook stuffing as directed and let cool. Boil chicken, cool down a bit and cut in small pieces or shred. Mix chicken with mayo, then fold in stuffing. Thin soup with ½ cup water per can, and spoon a small amount on bottom of a 9 x 12 pan. Stuff shells with mixture and place in pan. Spoon remaining soup over shells, and top with cheese. Coat foil with cooking spray and cover pan tightly. Bake at 350 degrees for 35 to 45 minutes.