

# Ingredients



- 4 skinless, boneless chicken breasts
- 1 cup chicken broth
- 1 can of cream of chicken soup
- 1 box of stuffing mix
- 1/2 cup of water

# Plop Chicken



## Instructions

- Plop your chicken into the slow cooker. Then pour your broth on top of it. Next, place your soup, stuffing, and water into a bowl, mix it together and spoon it on top of your chicken.
- Cook the ingredients on the low setting for seven hours. When you come back to your pot you'll have a tasty moist chicken breast and the best stuffing you've ever had.

