

Moist and Savory Stuffing

www.BestMealsAtHome.com

Servings: 10

2 1/2 cups chicken broth

2 stalks (one cup) celery, coarsely chopped

1 large (one cup) onion, coarsely chopped

1 package (14 ounces) herb seasoned stuffing

Preparation Time: 10 minutes

Preheat the oven to 350 degrees.

In a three-quart saucepan over medium-high heat, heat the broth, celery and onion to a boil. Reduce the heat to low. Cover and cook for 5 minutes or until the vegetables are tender, stirring often. Remove the saucepan from the heat.

Add the stuffing and mix lightly. Spoon the stuffing mixture into a greased three-quart shallow baking dish.

Bake for 30 minutes or until the stuffing mixture is hot.

Per Serving (excluding unknown items): 15 Calories; trace Fat (22.4% calories from fat); 1g Protein; 1g Carbohydrate; trace Dietary Fiber; 0mg Cholesterol; 198mg Sodium. Exchanges: 0 Lean Meat; 0 Vegetable.