

Moist & Savory Stuffing

Prep: 20 minutes

Bake: 30 minutes

Serves: 10

Four ingredients and a dash of pepper mix together quickly to make this baked stuffing - it's delicious as is, but it's also a great foundation recipe that you can customize with your family's favorite add-ins.



ingredients

2 1/2 cups Swanson® Chicken Broth (Regular, Natural Goodness™ or Certified Organic)

Generous dash ground black pepper

2 stalks celery, coarsely chopped (about 1 cup)

1 large onion, coarsely chopped (about 1 cup)

1 pkg. (14 ounces) Pepperidge Farm® Herb Seasoned Stuffing

directions

Heat the broth, black pepper, celery and onion in a 3-quart saucepan over medium-high heat to a boil. Reduce the heat to low. Cover and cook for 5 minutes or until the vegetables are tender. Remove the saucepan from the heat. Add the stuffing and mix lightly.

Spoon the stuffing mixture into a greased 3-quart shallow baking dish. Cover the baking dish.

Bake at 350°F. for 30 minutes or until the stuffing mixture is hot.

Recipe Note: you can also use a 3-quart casserole for this recipe.

Alternate Preparation: for crunchier stuffing, bake the stuffing uncovered.

Flavor Variation: for Cranberry & Pecan Stuffing, stir **1/2 cup each** dried cranberries and chopped pecans into the stuffing mixture before baking.

Flavor Variation: for Sausage & Mushroom Stuffing, add **1 cup** sliced mushrooms to the vegetables during cooking. Stir **1/2 pound** pork sausage, cooked and crumbled, into the stuffing mixture before baking.

Serving Suggestion: Serve with a store-bought rotisserie chicken or turkey breast and steamed whole green beans. Serve key lime pie for dessert.

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