

Stove Top Stuffing

Yield: 4 min
Total Time: 35 min

Recipe from: <https://www.recipeschoose.com/recipes/chicken-stove-top-stuffing-swiss-cheese-recipe>

Ingredients:

- 8 slices bread – cubed, or 4 cups dried bread cubes
- 3 tablespoons butter
- 1 onion small, – chopped
- 1 stalk celery – chopped
- 3 cloves garlic – minced
- 1/2 teaspoon salt
- 1/2 teaspoon ground sage
- 1/2 teaspoon thyme
- 1 1/4 cups broth –, If using store bought broth you may need less salt

Nutrition:

1. Calories: 240 calories
2. Carbohydrate: 29 grams
3. Cholesterol: 25 milligrams
4. Fat: 11 grams
5. Fiber: 2 grams
6. Protein: 6 grams
7. SaturatedFat: 6 grams
8. Sodium: 950 milligrams
9. Sugar: 3 grams

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