

# King's Hawaiian Cranberry Macadamia Nut Stuffing

Yield: 6 min  
Total Time: 540 min

Recipe from: <https://www.recipeschoose.com/recipes/macadamia-nut-recipe-for-hawaiian-thanksgiving>

## Ingredients:

- 6 cups bread King's Hawaiian Original Round, cubed\*
- 1 cup chopped celery
- 1/2 cup chopped onion
- 1/4 cup margarine or butter
- 1 teaspoon dried sage crushed
- 1/2 teaspoon dried thyme leaves, crushed
- 1/4 teaspoon pepper
- 1/2 cup macadamia nuts chopped
- 1/2 cup dried cranberries
- 1/2 cup chicken broth
- 1 tablespoon chicken broth optional

## Nutrition:

1. Calories: 270 calories
2. Carbohydrate: 25 grams
3. Fat: 18 grams
4. Fiber: 3 grams
5. Protein: 5 grams
6. SaturatedFat: 3 grams
7. Sodium: 320 milligrams
8. Sugar: 5 grams
9. TransFat: 1.5 grams

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