

Sage & Onion Stuffing

Yield: 4 min
Total Time: 55 min

Recipe from: <https://www.recipeschoose.com/recipes/recipe-thanksgiving-roadted-chestnut-stuffing>

Ingredients:

- 4 7/16 tablespoons dry breadcrumbs
- 3/4 tablespoon onion powder
- 15/16 teaspoon garlic powder
- 5 tablespoons sage
- 1 1/3 tablespoons parsley
- 1 1/3 tablespoons oregano
- 9/16 tablespoon smoked paprika
- 7/8 teaspoon white pepper powder
- 5/8 teaspoon baking powder
- 5/8 tablespoon self rising flour
- 1 1/8 pounds pork sausage meat
- 2 1/4 tablespoons chestnuts cropped
- 1/2 cup dried cranberries

Nutrition:

1. Calories: 400 calories
2. Carbohydrate: 16 grams
3. Cholesterol: 90 milligrams
4. Fat: 27 grams
5. Fiber: 3 grams
6. Protein: 23 grams
7. SaturatedFat: 10 grams
8. Sodium: 220 milligrams
9. Sugar: 4 grams

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