

Savannah Seafood Stuffing

Yield: 8 min
Total Time: 50 min

Recipe from: <https://www.recipeschoose.com/recipes/southern-living-seafood-stuffing-recipe>

Ingredients:

- 1/2 cup margarine
- 1/2 cup chopped green bell pepper
- 1/2 cup chopped onion
- 1/2 cup chopped celery
- 1 pound crabmeat drained and flaked
- 1/2 pound medium shrimp peeled and deveined
- 1/2 cup dry bread crumbs seasoned
- 6 ounces cornbread stuffing mix
- 2 tablespoons white sugar divided
- 10 3/4 ounces condensed cream of mushroom soup
- 14 1/2 ounces chicken broth

Nutrition:

1. Calories: 260 calories
2. Carbohydrate: 12 grams
3. Cholesterol: 85 milligrams
4. Fat: 15 grams
5. Fiber: 1 grams
6. Protein: 18 grams
7. SaturatedFat: 2.5 grams
8. Sodium: 610 milligrams
9. Sugar: 5 grams
10. TransFat: 2 grams

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