

# Classic Stuffing

Yield: 4 min  
Total Time: 55 min

Recipe from: <https://www.recipeschoose.com/recipes/jewish-stuffing-recipe>

## Ingredients:

- 3 tablespoons butter
- 2 tablespoons olive oil
- 1 onion large, diced
- 2 celery stalks diced
- 3/4 teaspoon salt
- 1/2 teaspoon black pepper
- 1/2 teaspoon dried sage
- 1 dash cayenne
- 2 cups chicken broth unsalted
- 12 ounces stuffing country style cubed

## Nutrition:

1. Calories: 500 calories
2. Carbohydrate: 69 grams
3. Cholesterol: 25 milligrams
4. Fat: 19 grams
5. Fiber: 3 grams
6. Protein: 12 grams
7. SaturatedFat: 7 grams
8. Sodium: 1900 milligrams
9. Sugar: 8 grams

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