

Slow Cooker Thanksgiving Stuffing

Yield: 6 min
Total Time: 75 min

Recipe from: <https://www.recipeschoose.com/recipes/thanksgiving-recipe-in-crock-pot>

Ingredients:

- 1 pound white sandwich bread good-quality, cut into bite-sized cubes
- 8 ounces breakfast sausage removed from casing
- 3 tablespoons unsalted butter
- 1 onion medium, chopped, about 2 cups
- 3/4 cup celery ribs split down the middle and chopped
- 1 tablespoon fresh thyme chopped, or 1 tsp dried thyme
- 1 tablespoon fresh sage chopped, or 1 tsp dried sage
- low sodium chicken broth 1 1/2 cup reduced
- 1 large egg
- 1/2 teaspoon kosher salt
- 3/4 teaspoon black pepper
- sage optional
- thyme optional
- chives optional

Nutrition:

1. Calories: 310 calories
2. Carbohydrate: 46 grams
3. Cholesterol: 55 milligrams
4. Fat: 10 grams
5. Fiber: 3 grams
6. Protein: 9 grams
7. SaturatedFat: 5 grams
8. Sodium: 810 milligrams
9. Sugar: 5 grams

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