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## Pepperidge Farm Stuffing with Sage

Yield: 8 min Total Time: 80 min

Recipe from: <a href="https://www.recipeschoose.com/recipes/recipe-chicken-broth-italian-parsley-sage">https://www.recipeschoose.com/recipes/recipe-chicken-broth-italian-parsley-sage</a>

## **Ingredients:**

- 12 ounces sage and Onion Pepperidge Farm Cubed Stuffing
- 4 tablespoons butter
- 1 1/4 cups diced onion
- 1 cup chopped celery
- 8 ounces sliced mushrooms
- 2 cups chicken broth I use Better Than Bouillon and mix my own
- 1/4 cup fresh Italian parsley minced
- 1 teaspoon poultry seasoning
- 1 tablespoon butter to dot over the top of the pan

## **Nutrition:**

Calories: 230 calories
Carbohydrate: 30 grams
Cholesterol: 20 milligrams

4. Fat: 13 grams5. Fiber: 18 grams6. Protein: 7 grams7. SaturatedFat: 8 grams8. Sodium: 90 milligrams

9. Sugar: 3 grams

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