

Five-Ingredient Slow Cooker Dressing

Gwen
www.SlowCookerKitchen.com

1 bag (12 ounce) King's Hawaiian
bread crumbs
2 boxes turkey stuffing mix
1/2 cup butter
1 1/2 cups onions (optional), diced
1 1/2 cups celery, diced
4 cups chicken broth (or water)
2 heaping tablespoons chicken
-flavored Better than Bouillon

Preparation Time: 10 minutes

Slow Cooker: 5 hours

Spray the crockpot insert with cooking spray.

Dice the celery and/or onion. In a skillet over medium heat, saute' the vegetables in butter until they just begin to soften.

In a bowl, mix the vegetables, bread crumbs, stuffing mix, chicken broth and bouillon. Place the mixture in the crockpot.

Cover and cook on LOW for four to five hours.

If you need to cook this yummy recipe longer than five hours, just add a little more broth or water to keep the edges from burning.

Per Serving (excluding unknown items): 842 Calories; 92g Fat (95.9% calories from fat); 2g Protein; 7g Carbohydrate; 3g Dietary Fiber; 248mg Cholesterol; 1093mg Sodium. Exchanges: 1 Vegetable; 18 1/2 Fat.

Side Dishes, Slow Cooker

Per Serving Nutritional Analysis

Calories (kcal):	842	Vitamin B6 (mg):	.1mg
% Calories from Fat:	95.9%	Vitamin B12 (mcg):	.1mcg
% Calories from Carbohydrates:	3.1%	Thiamin B1 (mg):	trace
% Calories from Protein:	1.1%	Riboflavin B2 (mg):	.1mg
Total Fat (g):	92g	Folacin (mcg):	54mcg
Saturated Fat (g):	57g	Niacin (mg):	1mg
Monounsaturated Fat (g):	27g	Caffeine (mg):	0mg
Polyunsaturated Fat (g):	3g	Alcohol (kcal):	0
Cholesterol (mg):	248mg	% Daily Value*	n n%
Carbohydrate (g):	7g		

Food Exchanges

Dietary Fiber (g): 3g
Protein (g): 2g
Sodium (mg): 1093mg
Potassium (mg): 547mg
Calcium (mg): 99mg
Iron (mg): 1mg
Zinc (mg): trace
Vitamin C (mg): 13mg
Vitamin A (i.u.): 3709IU
Vitamin A (r.e.): 882RE

Grain (Starch): 0
Lean Meat: 0
Vegetable: 1
Fruit: 0
Non-Fat Milk: 0
Fat: 18 1/2
Other Carbohydrates: 0

Nutrition Facts

Amount Per Serving

Calories 842 Calories from Fat: 807

% Daily Values*

Total Fat	92g		142%
	Saturated Fat	57g	287%
Cholesterol	248mg		83%
Sodium	1093mg		46%
Total Carbohydrates	7g		2%
	Dietary Fiber	3g	12%
Protein	2g		
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Vitamin A			74%
Vitamin C			21%
Calcium			10%
Iron			5%

** Percent Daily Values are based on a 2000 calorie diet.*