

05 MOIST & SAVORY STUFFING

PREP TIME: 10 MINUTES | TOTAL TIME: 10 MINUTES | SERVES: 10 PEOPLE



INGREDIENTS:

- 1/4 cup butter (1/2 stick)
- 2 stalks celery, coarsely chopped (about 1 cup)
- 1 large onion, coarsely chopped (about 1 cup)
- 2.5 cups Swanson Chicken Broth or Swanson Certified Organic Chicken Broth
- 1 package (14-oz) Pepperidge Farm Herb Seasoned Stuffing

Make Ahead: Prepare as directed but do not bake. Cover and refrigerate for up to 24 hours. To bake, heat the oven to 350°F. Bake, uncovered, for 30 minutes or until hot.

PREPARATION:

Step 1

Heat the oven to 350°F.

Step 2

Heat the butter in a 3-quart saucepan over medium heat. Add the celery and onion and cook for 5 minutes or until tender-crisp, stirring occasionally.

Step 3

Add the broth to the saucepan and heat to a boil. Remove the saucepan from the heat. Add the stuffing and mix lightly. Season to taste. Spoon the stuffing mixture into a greased 9x13x2-inch baking dish. Cover the baking dish.

Step 4

Bake for 30 minutes or until the stuffing mixture is hot.