



Challah Slow Cooker Stuffing



Dairy Free



Popular

READY IN



305 min.

SERVINGS



10

CALORIES



355 kcal

SIDE DISH

Ingredients

- ☐ 1 lb carrots peeled chopped
- ☐ 1 lb celery peeled chopped
- ☐ 1.5 lbs egg bread loaf – crusts
- ☐ 4 cups chicken broth
- ☐ 12 oz mild chicken sausage
- ☐ 2 eggs beaten
- ☐ 2 tbsp olive oil extra virgin (or 6 tbsp if not using sausage)
- ☐ 1 tbsp marjoram dried fresh chopped (or)

- ☐ 0.3 cup parsley fresh chopped
- ☐ 1 tbsp sage dried fresh chopped (or)
- ☐ 2 cloves garlic minced
- ☐ 2 tsp oregano dried fresh chopped (or 1 tsp oregano)
- ☐ 10 servings salt and pepper
- ☐ 1 lb mushrooms white sliced
- ☐ 1 large onion sweet yellow chopped

Equipment

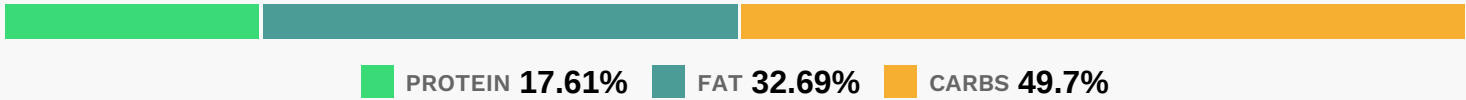
- ☐ frying pan
- ☐ mixing bowl
- ☐ slow cooker

Directions

- ☐ Save Recipe
- ☐ Print Recipe
- ☐ Challah Slow Cooker Stuffing
- ☐ Ingredients12 oz. turkey or chicken sausage, ground or removed from casing (optional)1 large challah (about 1 ½ lbs)2 tbsp extra virgin olive oil (or 6 tbsp if not using sausage)1 large sweet yellow onion, chopped2 cloves garlic, minced1 lb. carrots, peeled and chopped1 lb. celery, peeled and chopped1/4 cup fresh parsley, chopped1 tbsp fresh sage, chopped (or 1 ½ tsp dried sage)1 tbsp fresh marjoram, chopped (or 1 ½ tsp dried marjoram)2 tsp fresh oregano, chopped (or 1 tsp dried oregano)1 quart (4 cups) chicken broth1 lb. sliced white mushrooms2 eggs, beaten
- ☐ Salt and pepper
- ☐ You will also need
- ☐ Large sauté pan, large skillet, mixing bowls (including one very large size), 5 to 6 quart crock pot or slow cooker
- ☐ Prep Time: 35 Minutes
- ☐ Cook Time: 4 Hours 30 Minutes

- ☐ Total Time: 5 Hours 5 Minutes
- ☐ Servings: 8-10 servings
- ☐ Kosher Key: Meat

Nutrition Facts



Properties

Glycemic Index:20.98, Glycemic Load:2.04, Inflammation Score:-10, Nutrition Score:22.457391293153%

Flavonoids

Epigallocatechin 3-gallate: 0.03mg, Epigallocatechin 3-gallate: 0.03mg, Epigallocatechin 3-gallate: 0.03mg, Epigallocatechin 3-gallate: 0.03mg Apigenin: 4.96mg, Apigenin: 4.96mg, Apigenin: 4.96mg, Apigenin: 4.96mg Luteolin: 0.55mg, Luteolin: 0.55mg, Luteolin: 0.55mg, Luteolin: 0.55mg Kaempferol: 0.61mg, Kaempferol: 0.61mg, Kaempferol: 0.61mg, Kaempferol: 0.61mg Myricetin: 0.66mg, Myricetin: 0.66mg, Myricetin: 0.66mg, Myricetin: 0.66mg Quercetin: 5.09mg, Quercetin: 5.09mg, Quercetin: 5.09mg, Quercetin: 5.09mg

Nutrients (% of daily need)

Calories: 354.89kcal (17.74%), Fat: 13.14g (20.21%), Saturated Fat: 2.83g (17.72%), Carbohydrates: 44.94g (14.98%), Net Carbohydrates: 40.33g (14.67%), Sugar: 7.41g (8.24%), Cholesterol: 93.33mg (31.11%), Sodium: 1235.32mg (53.71%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 15.92g (31.85%), Vitamin A: 8255.94IU (165.12%), Vitamin K: 55.26µg (52.63%), Selenium: 28.28µg (40.4%), Vitamin B2: 0.64mg (37.55%), Folate: 119.85µg (29.96%), Vitamin B3: 5.84mg (29.2%), Manganese: 0.58mg (29.07%), Vitamin B1: 0.42mg (27.72%), Iron: 3.44mg (19.1%), Fiber: 4.61g (18.46%), Phosphorus: 170.63mg (17.06%), Copper: 0.34mg (16.9%), Potassium: 572.59mg (16.36%), Vitamin B6: 0.26mg (13.15%), Vitamin B5: 1.3mg (12.96%), Calcium: 125.69mg (12.57%), Vitamin C: 9.62mg (11.66%), Magnesium: 35.25mg (8.81%), Vitamin E: 1.24mg (8.25%), Zinc: 1.21mg (8.06%), Vitamin D: 0.54µg (3.59%), Vitamin B12: 0.18µg (3.06%)