



Chestnut, Bacon, Dried Apple, and Corn Bread Stuffing

READY IN



45 min.

SERVINGS



12

CALORIES



605 kcal

SIDE DISH

Ingredients

- ☐ 2 tablespoons butter melted ()
- ☐ 3 cups celery chopped
- ☐ 14.8 ounce roasted chestnuts whole
- ☐ 8 cups corn bread stuffing mix dried (from two 16-ounce packages)
- ☐ 1 cup apples dried chopped
- ☐ 1.5 teaspoons rubbed sage dried
- ☐ 1 tablespoon thyme leaves fresh chopped
- ☐ 1.8 cups low-salt chicken broth ()

- ☐ 4 cups onions chopped
- ☐ 0.5 pound bacon thick-cut

Equipment

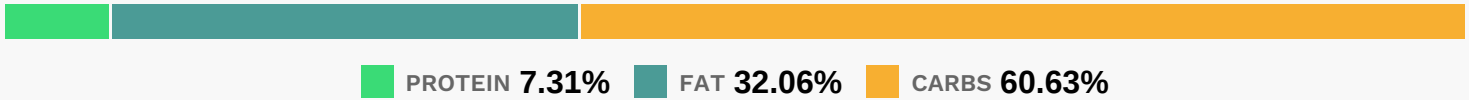
- ☐ bowl
- ☐ frying pan
- ☐ oven
- ☐ baking pan
- ☐ aluminum foil
- ☐ slotted spoon
- ☐ glass baking pan

Directions

- ☐ Cook bacon in heavy large skillet over medium-high heat until brown and crisp. Using slotted spoon, transfer bacon to large bowl.
- ☐ Pour off all but 2 tablespoons drippings from skillet.
- ☐ Add onions and celery to drippings in skillet. Cover and cook over medium heat until vegetables are soft, stirring occasionally, about 12 minutes.
- ☐ Add vegetables to bacon; mix in apples, thyme, and sage, then chestnuts. (Can be made 1 day ahead. Cover and chill. Reheat to lukewarm before continuing.)
- ☐ Add corn bread stuffing mix to chestnut mixture.
- ☐ Mix in 1 3/4 cups broth.
- ☐ Drizzle with butter.
- ☐ Loosely fill main cavity and neck cavity of turkey with stuffing.
- ☐ Add enough broth to remaining stuffing to moisten slightly (1/4 cup to 3/4 cup, depending on amount of remaining stuffing). Generously butter baking dish. Spoon remaining stuffing into prepared dish. Cover dish with buttered foil, buttered side down.
- ☐ Bake stuffing in dish — alongside turkey or while turkey is resting — until heated through, about 25 minutes. Uncover stuffing in dish.
- ☐ Bake until top of stuffing is slightly crisp and golden, about 15 minutes longer.

- ☐
- Preheat oven to 350°F. Generously butter 13x9x2-inch glass baking dish.
- ☐
- Add enough extra broth to stuffing to moisten (3/4 cup to 1 1/4 cups).
- ☐
- Transfer stuffing to prepared dish. Cover with buttered foil, buttered side down.
- ☐
- Bake until heated through, about 40 minutes. Uncover and bake until top is slightly crisp and golden, about 20 minutes longer.

Nutrition Facts



Properties

Glycemic Index:19.75, Glycemic Load:10.77, Inflammation Score:-8, Nutrition Score:17.025652263476%

Flavonoids

Apigenin: 0.74mg, Apigenin: 0.74mg, Apigenin: 0.74mg, Apigenin: 0.74mg Luteolin: 0.54mg, Luteolin: 0.54mg, Luteolin: 0.54mg, Luteolin: 0.54mg Isorhamnetin: 2.67mg, Isorhamnetin: 2.67mg, Isorhamnetin: 2.67mg, Isorhamnetin: 2.67mg Kaempferol: 0.4mg, Kaempferol: 0.4mg, Kaempferol: 0.4mg, Kaempferol: 0.4mg Myricetin: 0.02mg, Myricetin: 0.02mg, Myricetin: 0.02mg, Myricetin: 0.02mg Quercetin: 10.93mg, Quercetin: 10.93mg, Quercetin: 10.93mg, Quercetin: 10.93mg

Nutrients (% of daily need)

Calories: 605.41kcal (30.27%), Fat: 21.64g (33.29%), Saturated Fat: 6.8g (42.51%), Carbohydrates: 92.03g (30.68%), Net Carbohydrates: 83.9g (30.51%), Sugar: 25.86g (28.74%), Cholesterol: 19.37mg (6.46%), Sodium: 947.75mg (41.21%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 11.1g (22.21%), Phosphorus: 535.93mg (53.59%), Vitamin B1: 0.53mg (35.61%), Fiber: 8.13g (32.52%), Folate: 127.29µg (31.82%), Manganese: 0.53mg (26.37%), Vitamin B3: 4.98mg (24.9%), Vitamin C: 20.1mg (24.36%), Vitamin B6: 0.39mg (19.56%), Vitamin B2: 0.33mg (19.45%), Iron: 3.2mg (17.76%), Potassium: 522.48mg (14.93%), Copper: 0.3mg (14.91%), Selenium: 9.55µg (13.64%), Vitamin K: 12.9µg (12.29%), Magnesium: 45.95mg (11.49%), Calcium: 89.04mg (8.9%), Vitamin B5: 0.87mg (8.73%), Zinc: 1.12mg (7.44%), Vitamin A: 325.38IU (6.51%), Vitamin B12: 0.22µg (3.62%), Vitamin E: 0.4mg (2.69%)