

SIDE DISH

Cranberry Stuffing

7 October 2026

TOTAL TIME	SERVES	PER SERVING	CALORIES
45 min	12	\$0.98	312 kcal

If you want to add more dairy free recipes to your recipe box, Cranberry Stuffing might be a recipe you should try. For 98 cents per serving, you get a side dish that serves 12. One portion of this dish contains about 6g of protein, 12g of fat, and a total of 312 calories.

Ingredients

- ☐ ¼ cup butter or margarine
- ☐ 2 cups chicken broth
- ☐ 1 cup chopped pecans
- ☐ 16 ounce whole berry cranberry sauce
canned
- ☐ 1 cup chopped celery
- ☐ 1 cup chopped onion
- ☐ 16 ounce package herb-seasoned cornbread
stuffing mix

EQUIPMENT Oven, Baking pan, Dutch oven

Method

- 1

Melt 1/4 cup butter in a large Dutch oven over medium heat; add celery and onion, and saut 5 minutes or until tender.
- 2

Stir in stuffing mix and remaining ingredients, stirring just until mixture is moistened.
- 3

Remove 2 cups unbaked stuffing, and reserve to stuff in pork roast. Spoon remainder into a lightly greased 11- x 7-inch baking dish.
- 4

Bake, covered, at 325 for 30 to 35 minutes or until thoroughly heated.

- 5 Serve stuffing with pork roast.
- 6 Note: For testing purposes only, we used Pepperidge Farm Corn Bread Stuffing.

Nutrition per serving			
	312	6 g	12 g
	KCAL	PROTEIN	FAT
			47 g
			CARBS
Saturated Fat			1.7 g · 11% of daily needs
Fibre			2.9 g · 11% of daily needs
Sugar			16.4 g · 18% of daily needs
Sodium			730 mg · 32% of daily needs
Cholesterol			1.2 mg · 0% of daily needs
Vitamin C			1.7 mg · 2% of daily needs

Adapted from My Recipes. Find this recipe, ratings and more ideas at whatsheate.com/cranberry-stuffing-148531