

SIDE DISH

Easy Spinach Stuffing Casserole

30 September 2026

TOTAL TIME	PREP	COOK	SERVES	PER SERVING	CALORIES
45 min	10 min	35 min	6	\$2.08	360 kcal



Easy Spinach Stuffing Casserole might be a good recipe to expand your hor d'oeuvre repertoire. This recipe serves 6. One portion of this dish contains about 8g of protein, 21g of fat, and a total of 360 calories. For \$2.08 per serving, this recipe covers 23% of your daily requirements of vitamins an...

Ingredients

- ☐ 1 tablespoon butter or margarine
- ☐ 10 ounce package frozen chopped spinach, thawed and drained
- ☐ ¼ cup grated Parmesan cheese
- ☐ 4 cups Pepperidge Farm® Herb Seasoned Stuffing
- ☐ 10¾ ounce Campbell's® Condensed Cream of Celery Soup or Campbell's® Condensed 98% Fat Free Cream of Celery Soup canned
- ☐ 1 teaspoon onion powder
- ☐ ½ cup sour cream

Method

- 1

Mix 1/2 cup stuffing and butter.
- 2

Mix soup, sour cream, onion powder, spinach and cheese.
- 3

Add remaining stuffing.
- 4

Mix lightly. Spoon into 1 1/2-quart casserole.
- 5

Sprinkle stuffing mixture on top.
- 6

Bake at 350 degrees F for 35 minutes or until hot.

Nutrition per serving			
	360	8 g	21 g
	KCAL	PROTEIN	FAT
			36 g
			CARBS
Saturated Fat			5.9 g · 37% of daily needs
Fibre			5.6 g · 22% of daily needs
Sugar			4.5 g · 5% of daily needs
Sodium			1,037 mg · 45% of daily needs
Cholesterol			20.5 mg · 7% of daily needs
Vitamin C			3 mg · 4% of daily needs

Adapted from Allrecipes. Find this recipe, ratings and more ideas at whatsheate.com/easy-spinach-stuffing-casserole-146765