

Gravy Stuffing Chicken Bake

 Dairy Free

READY IN



45 min.

SERVINGS



8

CALORIES



503 kcal

SIDE DISH

Ingredients

- 15 ounce corn canned
- 12 ounce campbell's chicken gravy
- 3 pound roasted chicken
- 3 cups pepperidge farm sage and onion stuffing stuffing prepared
- 12 ounce campbell's turkey gravy

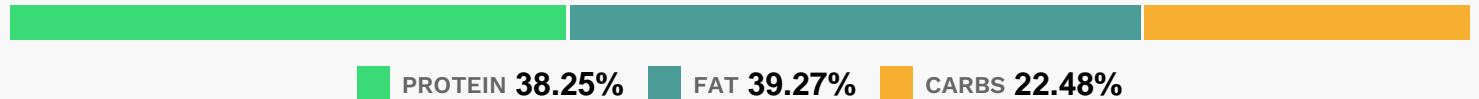
Equipment

- oven
- baking pan

Directions

- Preheat oven to 400 degrees F (200 degrees C).
- Shred or tear the chicken into bite size pieces. Try to get most off the whole chicken as possible, or as much as you think you can handle.
- Place torn chicken in a 9x13 inch baking dish.
- Mix corn and carrots around with the chicken, then pour chicken gravy and turkey gravy on top and mix.
- Sprinkle stuffing over top to cover..
- Bake at 400 degrees F (200 degrees C) for about 30 minutes, or until golden brown.

Nutrition Facts



Properties

Glycemic Index:0, Glycemic Load:0, Inflammation Score:-5, Nutrition Score:19.267825898917%

Nutrients (% of daily need)

Calories: 502.92kcal (25.15%), Fat: 21.37g (32.87%), Saturated Fat: 5.58g (34.85%), Carbohydrates: 27.52g (9.17%), Net Carbohydrates: 25.34g (9.22%), Sugar: 3.02g (3.36%), Cholesterol: 130.97mg (43.66%), Sodium: 955.76mg (41.55%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 46.82g (93.64%), Selenium: 79.19µg (113.13%), Vitamin B3: 14.93mg (74.63%), Phosphorus: 379.88mg (37.99%), Vitamin B6: 0.73mg (36.37%), Vitamin B2: 0.34mg (19.9%), Zinc: 2.94mg (19.63%), Vitamin B5: 1.71mg (17.14%), Iron: 2.99mg (16.63%), Potassium: 506.68mg (14.48%), Vitamin B1: 0.22mg (14.36%), Folate: 53.17µg (13.29%), Magnesium: 50.57mg (12.64%), Vitamin K: 10.27µg (9.79%), Manganese: 0.19mg (9.27%), Vitamin A: 448.65IU (8.97%), Fiber: 2.17g (8.7%), Copper: 0.17mg (8.37%), Vitamin B12: 0.5µg (8.35%), Vitamin E: 1.05mg (7%), Calcium: 45.47mg (4.55%), Vitamin C: 0.9mg (1.1%)