



Joan's Chicken Stuffing Casserole

READY IN



45 min.

SERVINGS



6

CALORIES



664 kcal

SIDE DISH

LUNCH

MAIN COURSE

MAIN DISH

Ingredients

- ☐ 3 c meat from a rotisserie chicken cubed cooked
- ☐ 20 oz cream of chicken soup divided canned
- ☐ 0.5 cup milk
- ☐ 12 oz cheddar cheese shredded
- ☐ 12 oz chicken-flavored stuffing mix

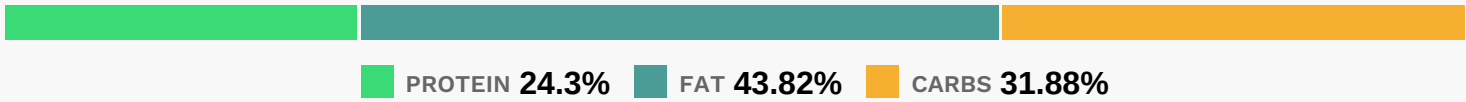
Equipment

- ☐ bowl
- ☐ slow cooker

Directions

- ☐ Prepare stuffing mix according to package directions; place in a 3- to 4-quart slow cooker. Stir in 2 cans soup. Stir together remaining soup, milk and chicken in a separate bowl.
- ☐ Add to slow cooker.
- ☐ Sprinkle cheese over top. Cover and cook on high setting for 2 to 3 hours or on low setting for 4 to 6 hours.

Nutrition Facts



Properties

Glycemic Index:18, Glycemic Load:3.64, Inflammation Score:-7, Nutrition Score:23.3556519222%

Nutrients (% of daily need)

Calories: 664.34kcal (33.22%), Fat: 31.95g (49.15%), Saturated Fat: 14.61g (91.34%), Carbohydrates: 52.3g (17.43%), Net Carbohydrates: 50.49g (18.36%), Sugar: 6.36g (7.07%), Cholesterol: 119.77mg (39.92%), Sodium: 1891.04mg (82.22%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 39.87g (79.74%), Selenium: 62.66µg (89.52%), Phosphorus: 523.86mg (52.39%), Calcium: 502.5mg (50.25%), Vitamin B3: 9.21mg (46.04%), Vitamin B2: 0.65mg (38.44%), Folate: 112.55µg (28.14%), Vitamin B1: 0.42mg (28.1%), Zinc: 4.03mg (26.86%), Iron: 4.1mg (22.78%), Vitamin B6: 0.42mg (21.24%), Manganese: 0.42mg (20.97%), Vitamin A: 802.89IU (16.06%), Copper: 0.31mg (15.74%), Vitamin B12: 0.93µg (15.42%), Magnesium: 58.91mg (14.73%), Vitamin B5: 1.4mg (13.98%), Potassium: 420.24mg (12.01%), Vitamin E: 1.16mg (7.74%), Fiber: 1.81g (7.26%), Vitamin K: 5.92µg (5.64%), Vitamin D: 0.56µg (3.76%)