

SIDE DISH

Piglet's Stuffing

7 October 2026

TOTAL TIME	SERVES	PER SERVING	CALORIES
45 min	10	\$2.95	580 kcal

If you want to add more dairy free recipes to your repertoire, Piglet's Stuffing might be a recipe you should try. This recipe makes 10 servings with 580 calories, 48g of protein, and 17g of fat each. For \$2.95 per serving, this recipe covers 25% of your daily requirements of vitamins and minerals.

Ingredients

- ☐ 2 rib celery ribs, chopped
- ☐ 56 ounce low-fat chicken broth, divided
canned
- ☐ ½ cup chopped fresh parsley
- ☐ ½ teaspoon garlic powder
- ☐ ½ green bell pepper, chopped
- ☐ ½ medium onion, chopped
- ☐ ¼ cup chopped pecans, toasted
- ☐ ½ teaspoon poultry seasoning
- ☐ 8 ounce package cornbread stuffing mix
- ☐ 16 ounce package herb-seasoned stuffing mix

EQUIPMENT Frying pan, Oven, Baking pan

Method

- 1

Combine stuffing mixes, 3 cans chicken broth, chopped celery, and next 6 ingredients. Spoon stuffing mixture evenly into a lightly greased 13- x 9-inch pan or baking dish.
- 2

Pour remaining 1 can broth evenly over stuffing in pan.
- 3

Bake at 350 for 40 to 45 minutes or until golden.
- 4

Note: For testing purposes only, we used Pepperidge Farm stuffing mix.

- 5 To make ahead: Spoon unbaked stuffing mixture into a lightly greased freezer-safe, disposable aluminum pan; cover and freeze up to 1 month. Thaw in refrigerator. Uncover and bake as directed.
- 6 Beebe Roberts, Birmingham, Alabama

Nutrition per serving

580

KCAL

48 g

PROTEIN

17 g

FAT

55 g

CARBS

Saturated Fat

4.3 g · 27% of daily needs

Fibre

2.8 g · 11% of daily needs

Sugar

6.2 g · 7% of daily needs

Sodium

1,724 mg · 75% of daily needs

Cholesterol

80.1 mg · 27% of daily needs

Vitamin C

9.2 mg · 11% of daily needs

Adapted from My Recipes. Find this recipe, ratings and more ideas at whatsheate.com/piglets-stuffing-148560