



## Savory Chicken and Stuffing Casserole

READY IN



80 min.

SERVINGS



15

CALORIES



261 kcal

SIDE DISH

LUNCH

MAIN COURSE

MAIN DISH

### Ingredients

- 1 tablespoon butter or as needed melted
- 1 sleeve buttery round crackers crushed ritz® (such as )
- 2 cups celery diced
- 1 pan cornbread crumbled ()
- 10.5 ounce cream of chicken soup canned
- 2 eggs beaten
- 8 ounce bread french soft cut into cubes
- 2 tablespoons garlic minced
- 1 large onion diced

- 1 pound pork sausage with sage
- 1 rotisserie chicken cut shredded

## Equipment

- bowl
- frying pan
- baking sheet
- oven
- casserole dish
- slotted spoon

## Directions

- Preheat oven to 350 degrees F (175 degrees C). Grease a 9x13-inch casserole dish.
- Spread French bread cubes onto a baking sheet.
- Bake bread cubes in the preheated oven until bread is toasted, 10 to 15 minutes.
- Heat a large skillet over medium-high heat. Cook and stir sausage in the hot skillet until browned and crumbly, 5 to 7 minutes.
- Transfer sausage to a bowl using a slotted spoon; reserve drippings in the skillet.
- Cook and stir celery, onion, and garlic in the skillet with sausage drippings over medium heat until vegetables are soft, 5 to 10 minutes.
- Put crumbled corn bread in a large bowl; add bread cubes, celery mixture, sausage, cream of chicken soup, shredded chicken, 1 sleeve crushed buttery round crackers, and eggs. Stir well.
- Pour in enough chicken broth to make mixture extremely moist. Spoon mixture into the prepared casserole dish.
- Sprinkle 1/4 cup crushed buttery round crackers over casserole; drizzle with melted butter.
- Bake in the preheated oven until cooked through and topping is lightly browned, about 45 minutes.

## Nutrition Facts



■ PROTEIN 29.14% ■ FAT 50.41% ■ CARBS 20.45%

## Properties

Glycemic Index:19.37, Glycemic Load:7.03, Inflammation Score:-2, Nutrition Score:6.0404347855112%

## Flavonoids

Apigenin: 0.38mg, Apigenin: 0.38mg, Apigenin: 0.38mg, Apigenin: 0.38mg Luteolin: 0.14mg, Luteolin: 0.14mg, Luteolin: 0.14mg, Luteolin: 0.14mg Isorhamnetin: 0.5mg, Isorhamnetin: 0.5mg, Isorhamnetin: 0.5mg, Isorhamnetin: 0.5mg Kaempferol: 0.1mg, Kaempferol: 0.1mg, Kaempferol: 0.1mg, Kaempferol: 0.1mg Myricetin: 0.02mg, Myricetin: 0.02mg, Myricetin: 0.02mg, Myricetin: 0.02mg Quercetin: 2.1mg, Quercetin: 2.1mg, Quercetin: 2.1mg, Quercetin: 2.1mg

## Nutrients (% of daily need)

Calories: 261.25kcal (13.06%), Fat: 14.58g (22.44%), Saturated Fat: 4.78g (29.87%), Carbohydrates: 13.31g (4.44%), Net Carbohydrates: 12.47g (4.54%), Sugar: 2.11g (2.34%), Cholesterol: 87.87mg (29.29%), Sodium: 612.86mg (26.65%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 18.96g (37.93%), Vitamin B1: 0.21mg (14.24%), Vitamin B3: 2.39mg (11.93%), Selenium: 7.12µg (10.18%), Phosphorus: 98.64mg (9.86%), Vitamin B2: 0.16mg (9.22%), Vitamin B6: 0.16mg (7.87%), Folate: 31.21µg (7.8%), Iron: 1.39mg (7.72%), Manganese: 0.15mg (7.52%), Zinc: 1.02mg (6.82%), Vitamin B12: 0.32µg (5.33%), Vitamin K: 5.38µg (5.12%), Potassium: 170.18mg (4.86%), Vitamin B5: 0.46mg (4.58%), Copper: 0.09mg (4.38%), Vitamin A: 181.2IU (3.62%), Magnesium: 14.05mg (3.51%), Vitamin D: 0.51µg (3.4%), Fiber: 0.84g (3.35%), Calcium: 32.2mg (3.22%), Vitamin E: 0.35mg (2.31%), Vitamin C: 1.73mg (2.09%)