



Slow-Cooker Chicken and Stuffing Pot Pie

 Dairy Free

READY IN



385 min.

SERVINGS



8

CALORIES



534 kcal

LUNCH

MAIN COURSE

MAIN DISH

DINNER

Ingredients

- 8 chicken thighs boneless skinless
- 6 slices farro crumbled (from 2.2-oz package)
- 0.5 bag baby carrots cut in half lengthwise (2 cups) (1-lb size)
- 4 medium potatoes - remove skin red cut into 4 pieces
- 1 teaspoon marjoram dried
- 12 oz campbell's chicken gravy
- 12 oz green beans frozen thawed
- 6 tablespoons butter melted

4.7 cups pepperidge farm sage and onion stuffing stuffing (14-oz size)

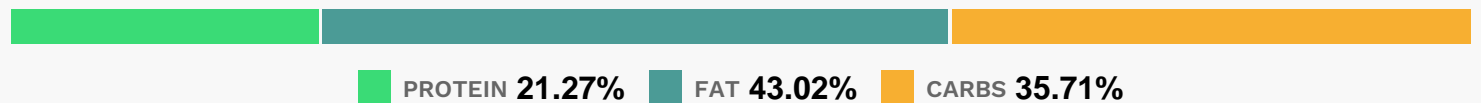
Equipment

- bowl
- slow cooker

Directions

- Spray 4- to 5-quart slow cooker with cooking spray.
- Place chicken in cooker. Top with bacon, carrots, potatoes, marjoram and gravy.
- Cover; cook on Low heat setting 6 to 8 hours.
- Gently stir thawed green beans into chicken mixture. In medium bowl, mix melted butter and stuffing; spoon over chicken mixture. Increase heat setting to High; cover and cook 15 minutes longer.

Nutrition Facts



Properties

Glycemic Index:5.75, Glycemic Load:0.84, Inflammation Score:-8, Nutrition Score:24.917391403862%

Flavonoids

Luteolin: 0.06mg, Luteolin: 0.06mg, Luteolin: 0.06mg, Luteolin: 0.06mg Kaempferol: 0.19mg, Kaempferol: 0.19mg, Kaempferol: 0.19mg, Kaempferol: 0.19mg Myricetin: 0.06mg, Myricetin: 0.06mg, Myricetin: 0.06mg, Myricetin: 0.06mg Quercetin: 1.85mg, Quercetin: 1.85mg, Quercetin: 1.85mg, Quercetin: 1.85mg

Nutrients (% of daily need)

Calories: 534.09kcal (26.7%), Fat: 25.54g (39.29%), Saturated Fat: 5.72g (35.75%), Carbohydrates: 47.69g (15.9%), Net Carbohydrates: 41.32g (15.02%), Sugar: 5.95g (6.61%), Cholesterol: 110.75mg (36.92%), Sodium: 967.75mg (42.08%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 28.4g (56.8%), Selenium: 84.49µg (120.7%), Vitamin B3: 9.59mg (47.93%), Vitamin B6: 0.79mg (39.63%), Vitamin K: 40.72µg (38.78%), Phosphorus: 344.31mg (34.43%), Potassium: 942.93mg (26.94%), Vitamin B1: 0.38mg (25.55%), Fiber: 6.38g (25.51%), Vitamin A: 1222.58IU (24.45%), Vitamin B2: 0.41mg (23.91%), Manganese: 0.46mg (23%), Folate: 83.5µg (20.87%), Iron: 3.41mg (18.96%), Magnesium: 74.58mg (18.65%), Vitamin B5: 1.85mg (18.53%), Vitamin C: 14.38mg (17.43%), Zinc: 2.5mg (16.7%), Copper: 0.32mg (16.02%), Vitamin E: 2.35mg (15.65%), Vitamin B12: 0.75µg (12.42%), Calcium: 77.39mg (7.74%)