



## Slow Cooker Chicken with Stuffing

 Dairy Free

READY IN



425 min.

SERVINGS



4

CALORIES



365 kcal

LUNCH

MAIN COURSE

MAIN DISH

DINNER

### Ingredients

- 1 cup chicken broth
- 10.8 ounce cream of chicken soup canned
- 4 chicken breasts boneless skinless
- 6 ounce bread stuffing mix
- 0.5 cup water

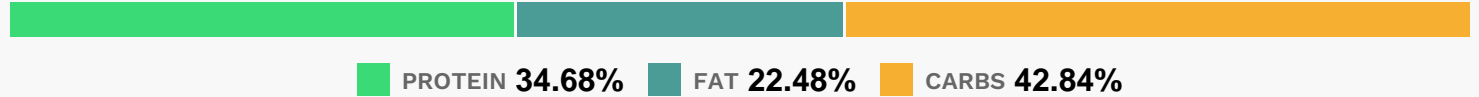
### Equipment

- bowl
- slow cooker

## Directions

- Place chicken into bottom of a slow cooker.
- Pour broth over chicken.
- Mix soup, stuffing, and water in a bowl; spoon on top of chicken.
- Cook on Low for 7 hours.

## Nutrition Facts



## Properties

Glycemic Index:10.75, Glycemic Load:2.35, Inflammation Score:-5, Nutrition Score:18.741304532341%

## Nutrients (% of daily need)

Calories: 365.06kcal (18.25%), Fat: 8.89g (13.68%), Saturated Fat: 2.3g (14.38%), Carbohydrates: 38.12g (12.71%), Net Carbohydrates: 36.76g (13.37%), Sugar: 4.18g (4.65%), Cholesterol: 80.02mg (26.67%), Sodium: 1482.84mg (64.47%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 30.86g (61.71%), Selenium: 58.25µg (83.22%), Vitamin B3: 14.67mg (73.33%), Vitamin B6: 0.91mg (45.55%), Phosphorus: 323.23mg (32.32%), Vitamin B1: 0.35mg (23.2%), Vitamin B2: 0.35mg (20.85%), Folate: 77.48µg (19.37%), Vitamin B5: 1.93mg (19.31%), Manganese: 0.35mg (17.42%), Potassium: 570.62mg (16.3%), Iron: 2.89mg (16.04%), Magnesium: 50.32mg (12.58%), Copper: 0.24mg (12.14%), Zinc: 1.32mg (8.77%), Calcium: 60.8mg (6.08%), Fiber: 1.36g (5.44%), Vitamin E: 0.81mg (5.41%), Vitamin B12: 0.25µg (4.1%), Vitamin K: 3.82µg (3.64%), Vitamin A: 174.59IU (3.49%), Vitamin C: 1.43mg (1.74%)