



Slow-Cooker Cornbread Dressing

READY IN



255 min.

SERVINGS



16

CALORIES



405 kcal

SIDE DISH

Ingredients

- ☐ 2 tablespoons butter
- ☐ 0.5 cup celery chopped
- ☐ 28 ounce chicken broth low-sodium canned
- ☐ 4.5 cups cornbread crumbs
- ☐ 21.5 ounce cream of chicken soup canned
- ☐ 4 large eggs
- ☐ 1 medium onion chopped
- ☐ 0.5 teaspoon pepper
- ☐ 1 tablespoon rubbed sage

- ☐ 0.5 teaspoon salt
- ☐ 16 ounce herb stuffing mix

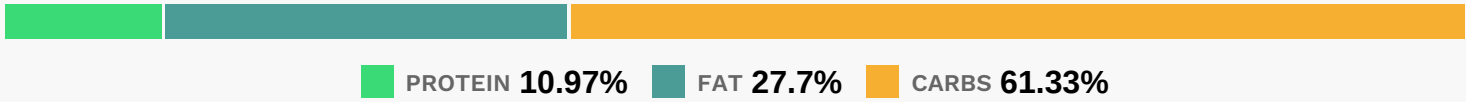
Equipment

- ☐ bowl
- ☐ slow cooker

Directions

- ☐ Stir together cornbread crumbs, stuffing mix, and next 8 ingredients in a large bowl.
- ☐ Pour cornbread mixture into a lightly greased 5 1/2- or 6-quart slow cooker. Dot with butter. Cook, covered, on LOW 4 hours or until cooked through and set.
- ☐ Note: For testing purposes only, we used Pepperidge Farm Herb Seasoned Stuffing mix. We also used 2 (5-ounce) packages Martha White Yellow Cornbread
- ☐ Mix prepared according to package directions in 8-inch square pans. The baked cornbread made 7 cups crumbs; just freeze the rest.

Nutrition Facts



Properties

Glycemic Index:11.5, Glycemic Load:1.34, Inflammation Score:-5, Nutrition Score:12.433478275071%

Flavonoids

Apigenin: 0.09mg, Apigenin: 0.09mg, Apigenin: 0.09mg, Apigenin: 0.09mg Luteolin: 0.03mg, Luteolin: 0.03mg, Luteolin: 0.03mg, Luteolin: 0.03mg Isorhamnetin: 0.34mg, Isorhamnetin: 0.34mg, Isorhamnetin: 0.34mg, Isorhamnetin: 0.34mg Kaempferol: 0.05mg, Kaempferol: 0.05mg, Kaempferol: 0.05mg, Kaempferol: 0.05mg Quercetin: 1.41mg, Quercetin: 1.41mg, Quercetin: 1.41mg, Quercetin: 1.41mg

Nutrients (% of daily need)

Calories: 405.4kcal (20.27%), Fat: 12.47g (19.19%), Saturated Fat: 4.76g (29.76%), Carbohydrates: 62.13g (20.71%), Net Carbohydrates: 59.46g (21.62%), Sugar: 13.64g (15.16%), Cholesterol: 91.52mg (30.51%), Sodium: 1183.7mg (51.47%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 11.1g (22.22%), Phosphorus: 354.97mg (35.5%), Selenium: 24.03µg (34.33%), Folate: 93.71µg (23.43%), Vitamin B1: 0.31mg (20.68%), Vitamin B3: 3.83mg (19.15%), Vitamin B2: 0.33mg (19.13%), Manganese: 0.37mg (18.49%), Iron: 3.1mg (17.23%), Calcium: 137.3mg (13.73%), Fiber:

2.67g (10.68%), Copper: 0.2mg (10.24%), Vitamin B5: 0.78mg (7.83%), Potassium: 257.67mg (7.36%), Vitamin K: 7.69µg (7.33%), Zinc: 1.05mg (7.03%), Vitamin B6: 0.14mg (7%), Magnesium: 27.89mg (6.97%), Vitamin A: 313.61IU (6.27%), Vitamin E: 0.84mg (5.63%), Vitamin B12: 0.32µg (5.38%), Vitamin D: 0.25µg (1.67%)