



Turkey and Cornbread Stuffing with Sun-dried Tomatoes

READY IN



250 min.

SERVINGS



12

CALORIES



806 kcal

SIDE DISH

Ingredients

- ☐ 0.3 cup butter
- ☐ 1 cup celery chopped
- ☐ 1.8 cups chicken broth organic swanson® natural goodness® (Regular, or Certified)
- ☐ 1 cup onion chopped
- ☐ 0.5 teaspoon poultry seasoning
- ☐ 0.5 cup slivered almonds toasted
- ☐ 5 cups cornbread stuffing pepperidge farm®
- ☐ 0.5 cup sun-dried tomatoes chopped

- ☐ 12 pounds turkey
- ☐ 12 servings vegetable oil

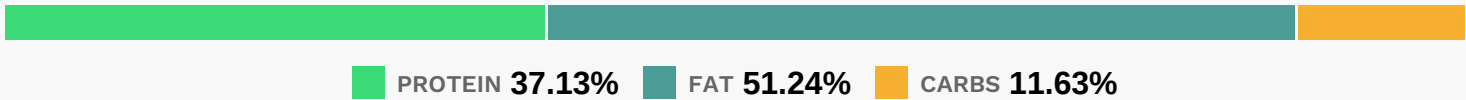
Equipment

- ☐ frying pan
- ☐ sauce pan
- ☐ roasting pan
- ☐ kitchen thermometer

Directions

- ☐ Heat the butter in a 4-quart saucepan over medium heat.
- ☐ Add the celery and onion and cook until they're tender, stirring occasionally. Stir the broth, poultry seasoning and tomatoes in the saucepan and heat to a boil.
- ☐ Remove the saucepan from the heat. Stir in the almonds, if desired.
- ☐ Add the stuffing and mix lightly.
- ☐ Remove the package of giblets and neck from the turkey cavity. Rinse the turkey with cold water and pat dry. Spoon the stuffing mixture lightly into the neck and body cavities. Fold the loose skin over the stuffing mixture. Tie the ends of the drumsticks together.
- ☐ Place the turkey, breast side up, on a rack in a large roasting pan.
- ☐ Brush the turkey with the oil. Insert a meat thermometer into the thickest part of the meat, not touching the bone.
- ☐ Roast at 325°F. for 3 1/2 hours or until the thermometer reads 165°F., basting occasionally with the pan drippings. Begin checking for doneness after 3 hours of the roasting time.
- ☐ Let the turkey stand for 10 minutes before slicing.

Nutrition Facts



Properties

Glycemic Index:12.42, Glycemic Load:0.95, Inflammation Score:-7, Nutrition Score:35.901739110117%

Flavonoids

Cyanidin: 0.11mg, Cyanidin: 0.11mg, Cyanidin: 0.11mg, Cyanidin: 0.11mg Catechin: 0.06mg, Catechin: 0.06mg, Catechin: 0.06mg, Catechin: 0.06mg Epigallocatechin: 0.12mg, Epigallocatechin: 0.12mg, Epigallocatechin: 0.12mg, Epigallocatechin: 0.12mg Epicatechin: 0.03mg, Epicatechin: 0.03mg, Epicatechin: 0.03mg, Epicatechin: 0.03mg Eriodictyol: 0.01mg, Eriodictyol: 0.01mg, Eriodictyol: 0.01mg, Eriodictyol: 0.01mg Naringenin: 0.02mg, Naringenin: 0.02mg, Naringenin: 0.02mg, Naringenin: 0.02mg Apigenin: 0.24mg, Apigenin: 0.24mg, Apigenin: 0.24mg, Apigenin: 0.24mg Luteolin: 0.09mg, Luteolin: 0.09mg, Luteolin: 0.09mg, Luteolin: 0.09mg Isorhamnetin: 0.79mg, Isorhamnetin: 0.79mg, Isorhamnetin: 0.79mg, Isorhamnetin: 0.79mg Kaempferol: 0.12mg, Kaempferol: 0.12mg, Kaempferol: 0.12mg, Kaempferol: 0.12mg Quercetin: 2.76mg, Quercetin: 2.76mg, Quercetin: 2.76mg, Quercetin: 2.76mg

Nutrients (% of daily need)

Calories: 805.96kcal (40.3%), Fat: 45.65g (70.24%), Saturated Fat: 10.92g (68.27%), Carbohydrates: 23.32g (7.77%), Net Carbohydrates: 19.4g (7.06%), Sugar: 4.7g (5.22%), Cholesterol: 242.73mg (80.91%), Sodium: 929.66mg (40.42%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 74.43g (148.86%), Selenium: 110.82µg (158.32%), Vitamin B3: 26.5mg (132.52%), Vitamin B6: 2.01mg (100.36%), Phosphorus: 670.85mg (67.08%), Vitamin B12: 3.95µg (65.87%), Vitamin B2: 0.79mg (46.42%), Zinc: 6.26mg (41.75%), Vitamin K: 42.66µg (40.62%), Potassium: 1022.48mg (29.21%), Magnesium: 114.44mg (28.61%), Vitamin B5: 2.84mg (28.41%), Vitamin E: 3.9mg (26.03%), Iron: 4.36mg (24.24%), Copper: 0.43mg (21.67%), Vitamin B1: 0.32mg (21.13%), Manganese: 0.41mg (20.71%), Folate: 65.96µg (16.49%), Fiber: 3.91g (15.65%), Vitamin A: 640.4IU (12.81%), Calcium: 89.01mg (8.9%), Vitamin D: 0.97µg (6.44%), Vitamin C: 3.05mg (3.7%)