



## Crock Pot Stuffing

### Description

This Crock-Pot stuffing recipe is deeply savory from the mushrooms, with a hint of sweetness from cooked onions and celery. Chicken broth and garlic provide depth, while mushroom soup and egg give this stuffing an unexpected richness. Top with fresh parsley for a bright finish.

### Ingredients

- 1/4 c. butter
- 3 pieces celery, chopped
- 1 yellow onion, chopped
- 1/2 tsp. kosher salt
- 1/4 tsp. ground black pepper
- 1 (8-oz.) package sliced mushrooms
- 2 cloves garlic, chopped
- 1 (10.75-oz.) can cream of mushroom soup
- 1 (14.5-oz.) can chicken broth
- 1 egg
- 1 tbsp. tablespoon chopped fresh parsley, plus more for serving
- 1 tbsp. chopped fresh rosemary
- 1 tbsp. chopped fresh sage
- 1 (12-oz.) bag dried bread cubes

### Directions

1. In a large skillet, melt the butter over medium heat. Add the celery, onion, salt, and pepper and cook for 4 minutes. Add the mushrooms and garlic and cook for another 4 minutes, stirring occasionally. Remove the vegetables from the heat.
2. Meanwhile, in the base of a 6-quart slow cooker, whisk to combine the soup, broth, egg, parsley, rosemary, and sage. Add the bread and fold together until the cubes are well coated. Gently fold in the vegetable mixture.
3. Cover and cook on high heat for 30 minutes. Then reduce the heat to low for 2 more hours. (Do

not open or stir while cooking.) The top of the stuffing should be steaming and the temperature in the center should be around 160°F when finished cooking. Transfer to a serving bowl, or hold on warm heat in the slow cooker, covered, for up to 1 hour.

### Category

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