

Stuffing Muffins

Makes 12 muffins

Ingredients:

- 2 tablespoons unsalted butter
- 1/2 red onion, chopped
- 3 stalks celery, chopped
- Salt and pepper to taste
- 1/2 cup dried cranberries
- 7 cups dried stuffing mix
- 4 cups low sodium chicken broth



Directions:

1. Preheat oven to 350°F degrees.
2. Heat the butter in a large skillet over medium heat. Add the onion, celery, salt, and pepper, cook for about 5 minutes or until the vegetables become slightly tender.
3. Add the cranberries, stuffing mix, and chicken broth and mix everything to combine well. The mixture should be wet.
4. Lightly grease muffin pan. Fill each muffin cup with 1/2 cup of the stuffing mixture.
5. Bake for 30-40 minutes or until the stuffing is golden and slightly crispy on top and the inside is cooked through.

Nutrition Facts

Serving size: 1 Muffin

Servings: 12

Amount per serving

Calories **149**

% Daily Value*

Total Fat 3g **4%**

Saturated Fat 1.5g **7%**

Cholesterol 5mg **2%**

Sodium 545mg **24%**

Total Carbohydrate 25.5g **9%**

Dietary Fiber 1.4g **5%**

Total Sugars 3g

Protein 4.3g