

Slow Cooker Turkey and Stuffing

Servings: 4

RECIPE BOX

INGREDIENTS

2 POUNDS, BONELESS, SKINLESS TURKEY BREAST
(DO NOT SLICE UNTIL COOKED)
3 STALKS CELERY, DICED
3 LARGE CARROTS, PEELED AND DICED
2 SWEET POTATOES, PEELED AND CUBED
1 CUP ONION, DICED
2 (6OZ) BOXES STUFFING MIX, DRY
2-1/2 CUPS CHICKEN BROTH



DIRECTIONS:

STEP 1: Spray slow cooker with cooking spray. Place turkey on the bottom of the slow cooker. Layer the vegetables, then stuffing mix onto turkey. Pour chicken broth over all ingredients.

STEP 2: Cover and cook on low heat 6 hours or on high heat for 4-5 hours.

STEP 3: Remove the stuffing and vegetables and place in a serving bowl. Remove turkey, and wait 5 minutes before slicing.

GF Use Gluten free stuffing mix.

V Skip the turkey and use double the amount of veggies and veggie broth.

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Nutrition per Serving: Calories 488, Total Fat 4g, Carbs 53g, Protein 55g, Fiber 5g, Sugars 4g.