



Stuffing with Vegetables

Servings 6 | Prep time 5 mins. | Total time 19 mins.

Equipment: Small microwave-safe bowl, Large bowl, Measuring spoons, Casserole dish **Utensils:** Mixing spoon

Ingredients

16 ounces frozen vegetables

- 1 tablespoon margarine
- 16 ounce package low-sodium stuffing mix
- 1 14 ounce can low-sodium chicken broth
- 1 teaspoon garlic powder
- 1/4 cup water (optional)

Instructions

- 1. Before you begin wash your hands, surfaces, and utensils.
- 2. Melt margarine by placing it in a small, microwave-safe bowl and microwave for 20 seconds.
- 3. Place thawed vegetables in a large mixing bowl. Pour melted margarine over vegetables. Stir to combine.
- 4. Add stuffing mix, broth, and garlic powder. Stir to combine.
- 5. Scoop into casserole dish. Microwave on high for 10-12 minutes until hot in center.
- 6. If stuffing seems dry, add 1/2 cup water and microwave for 2 minutes.

Nutritional Information:

Calories 70 Total Fat 2.5g Sodium 400mg Total Carbs 11g Protein 3g