

Use the broth cooks trust most.
Because this meal doesn't come with a do-over.

© 2011 CSC Brands LP



MOIST AND SAVORY STUFFING


Prep: 10 min. Cook: 10 min. Bake: 30 min. Serves: 10

- 2½ cups Swanson® Chicken Broth (Regular, Natural Goodness™ or Certified Organic)
- Generous dash ground black pepper
- 2 stalks celery, coarsely chopped
- 1 large onion, coarsely chopped
- 1 pkg. (14 oz.) Pepperidge Farm® Herb Seasoned Stuffing

1. Heat broth, black pepper, celery and onion in 3-qt. saucepan over medium-high heat to a boil. Reduce heat to low. Cover and cook 5 min. or until vegetables are tender. Add stuffing and mix lightly.
2. Spoon stuffing mixture into greased 3-qt. shallow baking dish. Cover baking dish.
3. Bake at 350° F. 30 min. or until stuffing mixture is hot.

Tip: For crunchier stuffing, bake stuffing uncovered.



The secret is 

CampbellsKitchen.com/SwansonBroth