



Crock Pot Stuffing

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Crock Pot Stuffing

“This slow cooker stuffing recipe boasts a rich umami flavor from the mushrooms, complemented by a subtle sweetness from sautéed onions and celery. Enhanced with chicken broth and garlic for depth, the addition of mushroom soup and egg lends an unexpected richness. Finish with a sprinkle of fresh parsley for a vibrant touch.”

Ingredients

- 1/4 cup butter
- 3 stalks celery, finely chopped
- 1 yellow onion, finely chopped
- 1/2 teaspoon kosher salt
- 1/4 teaspoon ground black pepper

- 8 ounces sliced mushrooms
- 2 cloves garlic, minced
- 1 can (10.75 ounces) cream of mushroom soup
- 1 can (14.5 ounces) chicken broth
- 1 egg
- 1 tablespoon chopped fresh parsley, plus extra for garnish
- 1 tablespoon chopped fresh rosemary
- 1 tablespoon chopped fresh sage
- 1 bag (12 ounces) dried bread cubes

Directions

1. In a spacious skillet, melt the butter over medium heat. Stir in the celery, onion, salt, and pepper, cooking for about 4 minutes. Incorporate the mushrooms and garlic, cooking for an additional 4 minutes while occasionally stirring. Remove the skillet from the heat.
2. Meanwhile, in the base of a 6-quart slow cooker, whisk together the soup, broth, egg, parsley, rosemary, and sage until well combined. Add the bread, folding until the cubes are evenly coated. Gently mix in the cooked vegetable mixture.
3. Cover and cook on high heat for 30 minutes, then reduce the heat to low for an additional 2 hours without opening or stirring during the cooking process. The stuffing should be steaming on the top and reach an internal temperature of around 160°F when fully cooked.

Serve in a bowl immediately or keep warm in the slow cooker, covered, for up to 1 hour.