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Easy Crock Pot Stuffing (Slow Cooker Stuffing Recipe)

A delicious, hands-off homemade stuffing perfect for holidays, weeknight dinners, or anytime you want a cozy comfort-food side dish.

Why You'll Love This Recipe

This Crock Pot Stuffing delivers rich umami flavor from mushrooms, a subtle sweetness from sautéed onions and celery, and a deep savory taste from chicken broth and herbs. The cream of mushroom soup and egg add a smooth, unexpected richness that keeps the stuffing moist and flavorful. Simply mix, cook, and serve — no oven required!



Crock Pot Stuffing Recipe

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 oz) cream of mushroom soup
- 1 can (14.5 oz) chicken broth
- 1 egg
- 1 tablespoon fresh parsley, chopped (plus extra for garnish)

- 1 tablespoon fresh rosemary, chopped
- 1 tablespoon fresh sage, chopped
- 1 bag (12 oz) dried bread cubes



Crock Pot Stuffing Recipe



Crock Pot Stuffing Recipe

How to Make Crock Pot Stuffing (Step-by-Step)

1. Sauté the Vegetables

- In a large skillet, melt the butter over medium heat.
  Add celery, onion, salt, and pepper. Cook for about 4 minutes.
  Stir in mushrooms and garlic; continue cooking for another 4 minutes. Remove from heat.

2. Prepare the Slow Cooker Base

- In the bowl of a 6-quart slow cooker, whisk together the cream of mushroom soup, chicken broth, egg, parsley, rosemary, and sage until smooth.

3. Combine Ingredients

- Add the dried bread cubes to the slow cooker and fold gently until all pieces are coated. Stir in the cooked vegetable mixture.

4. Cook the Stuffing

- Cover and cook on high for 30 minutes.
  Then reduce heat to low for 2 hours.
  Avoid opening the lid while cooking.
  Stuffing is done when the top is steaming and internal temperature reaches about 160°F.

5. Serve

- Serve warm straight from the bowl or keep it in the slow cooker (covered) for up to 1 hour on warm mode.
  Garnish with fresh parsley for color.

Tips for the Best Slow Cooker Stuffing

- Use dried bread cubes so the stuffing doesn’t turn mushy.
- Add extra broth if you prefer a softer texture.
- For more flavor, mix in cooked sausage, cranberries, or nuts.
- Perfect for Thanksgiving, Christmas, potlucks, and holiday dinners.

Related Recipes:

- *Creamy Hungarian Mushroom Soup – Rich, Comforting & Easy to Make 2025*
- *Creamy Air Fryer Macaroni Cheese 2025 Unbelievably Easy and Creamy!*
- *Free Baked Yogurt Custard Toast Recipe 2025 Sensation!*