



Total Time
50 MIN.

Serving & Size
1/2 CUP


Difficulty
EASY

Yields
36

Serve this delicious and filling side dish at any time of the year - not just Thanksgiving! All you need is butter, water, Pepperidge Farm® Herb Pan Stuffing, apples, and pecans to wow your patrons.

Nutrition Facts	
Serving Size	1/2 CUP
Amount Per Serving	
Calories 177	
% Daily Value	
Total Fat 9.3g	14%
Saturated Fat 3.5g	18%
Cholesterol 14mg	5%
Sodium 398mg	17%
Total Carbohydrate 20.8g	7%
Dietary Fiber 1.4g	6%
Protein 2.2g	4%
Vitamin A 5%	Vitamin C 0%
Calcium 3%	Iron 7%

INGREDIENTS **WEIGHT** **MEASURE**

butter	8 oz.	1 cups
water		8 cups
 Pepperidge Farm® Herb Seasoned Stuffing	32 oz.	1 pkg.
apple, cored, chopped	13 oz.	3 cups
pecans, toasted, chopped		1 1/2 cups

INSTRUCTIONS

1. Combine stuffing seasoning packet, butter and water in saucepot. Heat to a boil. Remove from heat.
2. Add stuffing, apples and pecans. Mix lightly. Place in greased full hotel pan (20x12x2).
3. Bake at 350° F. for 25 minutes or until hot. CCP: Bake until internal temperature is 165° F. or higher for 15 seconds.CCP: Hold at 140° F. or higher. Portion using No. 8 scoop (1/2 cup).