



Total Time  
**70 MIN.**

Serving & Size  
**SERVING (2 TOPPED STUFFING CUPS)**




Difficulty  
**MEDIUM**

Yields  
**75**

A fun way to enjoy all the flavors of the holidays! Cranberry Sauce, sausage and chilis combine with Campbell's® Condensed Cream of Mushroom Soup, Pepperidge Farm® Herbed Seasoned Stuffing, and Swanson® Chicken Broth to make these savory stuffing cups.

Nutrition Facts	
Serving Size	SERVING (2 TOPPED STUFFING CUPS)
<b>Amount Per Serving</b>	
<b>Calories</b> 218	
	<b>% Daily Value</b>
<b>Total Fat</b> 7.3g	<b>11%</b>
<b>Saturated Fat</b> 2.1g	<b>11%</b>
<b>Cholesterol</b> 47mg	<b>16%</b>
<b>Sodium</b> 799mg	<b>33%</b>
<b>Total Carbohydrate</b> 30.1g	<b>10%</b>
<b>Dietary Fiber</b> 1.1g	<b>4%</b>
<b>Protein</b> 6.4g	<b>13%</b>
Vitamin A 2%	Vitamin C 2%
Calcium 3%	Iron 9%

**INGREDIENTS** **WEIGHT** **MEASURE**

vegetable cooking spray		
all-purpose flour		
hot Italian pork sausage	45 oz.	10 cups
	<b>Swanson® Chicken Broth</b>	80 fl oz.
	<b>Campbell's® Condensed Cream of Mushroom Soup, 50 oz can</b>	1 cans
	<b>Pepperidge Farm® Herb Seasoned Stuffing</b>	60 oz. 30 cups
egg	30 oz.	15 ea.
whole berry cranberry sauce	70 oz.	7 1/2 cups
green chiles, minced	7 oz.	1 665/997 cups
orange liqueur		2 fl oz.
green onion, chopped	2 oz.	6 1/4 tbsp.



### INSTRUCTIONS

1. Preheat oven to 400°F. Oil and flour muffin tins. Set aside.
2. Heat large pot over medium heat. Add sausage. Cook until browned and no longer raw, stirring occasionally.
3. Add Swanson® Chicken Broth, Campbell's® Cream of Mushroom, and Pepperidge Farm® Stuffing. Stir to combine. Cover with lid. Let stand for 10-15 minutes.
4. Stir eggs into stuffing mixture.
5. Using a #16 scoop, create a bowl in each muffin mold using 1/4 cup of stuffing mixture (total of 150).
6. Bake for 15-20 minutes, or until stuffing is solid. Allow to slightly cool then remove from molds. Reserve.  
CCP: Heat to a minimum internal temperature of 165°F for 1 minute.  
CCP: Hold for hot service at 140°F or higher until needed.
7. Combine cranberry sauce, minced chilies and orange liqueur in a medium pot. Over medium heat, bring to a simmer. Allow to simmer for 10 minutes. Reserve.  
CCP: Heat to a minimum internal temperature of 165°F for 1 minute.  
CCP: Hold for hot service at 140°F or higher until needed.
8. To Assemble: Top each stuffing cup with 1 tablespoon cranberry sauce. Garnish with a pinch of green onion.
9. To Serve: Using tongs, place 2 stuffing cups on plate. Serve immediately.