



Total Time
50 MIN.

Serving & Size
1/2 CUP

Difficulty
EASY

Yields
52



Try our Florentine Stuffing Bake made with Pepperidge Farm® Herb Stuffing Mix and Campbell's® Condensed Cream of Celery Soup. Combined with sour cream, spinach and cheese this stuffing perfect for the holiday season.

Nutrition Facts	
Serving Size	1/2 CUP
Amount Per Serving	
Calories 117	
	% Daily Value
Total Fat 4.6g	7%
Saturated Fat 1.9g	10%
Cholesterol 8mg	3%
Sodium 430mg	18%
Total Carbohydrate 15.7g	5%
Dietary Fiber 1.1g	4%
Protein 2.6g	5%
Vitamin A 11%	Vitamin C 1%
Calcium 5%	Iron 6%

INGREDIENTS

WEIGHT

MEASURE

	Pepperidge Farm® Herb Seasoned Stuffing	32 oz.	1 pkg.
	butter, melted	2 oz.	1/4 cups
	Campbell's® Condensed Cream of Celery Soup , 50 oz ea		1 cans
	water		2 cups
	sour cream	16 oz.	1 pt.
	frozen spinach, chopped, thawed, well drained	3 lb.	1 qt.
	Parmesan cheese, grated	4 oz.	1 cups

INSTRUCTIONS

1. Mix 2 cups stuffing and butter; set aside.
2. Mix soup, water, sour cream, stuffing seasoning packet, spinach and cheese in large bowl. Add remaining stuffing. Mix lightly. Place in greased full hotel pan (20x12x2). Sprinkle with reserved stuffing mixture.
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).