Holiday Stuffing

1 celery stalk, chopped

1 onion, chopped

1/2 cup chopped mushrooms

8 oz can sliced water chestnuts, drained

3 tbsp. minced parsley

1 tsp. dried sage



8 oz package herb seasoned stuffing mix (Pepperidge Farm brand is preferred by many)

Heat oven to 350. Spray 2 qt casserole with nonstick spray. Spray large nonstick saucepan with spray and heat. Add celery, onion, and mushrooms. Cook until softened about 5 minutes. Stir in chestnuts, parsley, sage and 1 1/2 cups water (or fat free chicken broth for better flavor with no added points!) Bring to a boil. Remove and stir in stuffing mix. Transfer to casserole and bake 20 minutes.

Makes 12 servings of 1/2 cup @ 2-Points, 4 Points Plus