



Holiday Recipe

Healthier Stuffing

Ingredients:

- 16 slices of thin whole wheat bread, dried out
- 1 cup chopped onion
- 2 stalks of celery, diced
- 1 carrot, diced
- 2 cloves garlic, minced
- 6 Tablespoons butter melted divided
- 2 Tablespoons chopped fresh parsley
- 1 Tablespoon chopped fresh rosemary
- 1 Tablespoon chopped fresh thyme
- ¼ teaspoon dried marjoram
- 2 cups chicken bone broth
- 1 egg
- ¼ teaspoon pepper
- ½ teaspoon sea salt



Directions:

1. Preheat oven to 350 degrees F.
2. In a saucepan heat 3 tablespoons butter over medium heat.
3. Sauté onions, celery, carrots, and garlic until softened (about 5 minutes).
4. Add in parsley, rosemary, thyme, and marjoram, cooking for an additional 2 minutes.
5. While vegetables are cooking cut dried bread into small cubes and place into a large bowl.
6. Pour vegetable mixture over bread and stir to coat.
7. Place broth, salt, pepper, and egg into bread mixture and stir to coat well.
8. Place stuffing mixture into a buttered baking dish.
9. Pour 3 tablespoons of melted butter evenly over stuffing.
10. Bake for 30-45 minutes until top of stuffing is browned.

Enjoy!

Recipe credit: www.nourishedsimply.com