



Delicious Recipes

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One Pan Stuffing

INGREDIENTS

- 1/4 cup butter
- 1 cup finely diced white onion
- 1 cup finely diced carrot
- 1 cup finely diced celery
- 1 honeycrisp apple, diced
- 1-1/2 tbsp poultry seasoning
- 1 1/2 cups strong chicken broth
- 2 tbsp fresh sage
- 2 tbsp fresh rosemary
- 5-8 cups of cubed French or Italian bread
- 1/4 cup fresh cranberries (or frozen)
- 1/4 cup walnuts, toasted

DIRECTIONS

1. Preheat oven to 375°F.
2. Heat a large skillet on medium. Add the onion, carrots and celery, and stir until tender. Add the apple and let cook for another 2-3 minutes, stirring occasionally until tender.
3. Pour in the seasoning followed by chicken broth, fresh rosemary and sage. Stir until ingredients are combined and let simmer.
4. Add in the bread cubes and cranberries and stir until coated evenly. Let simmer for 5-10 minutes until the broth is absorbed.
5. Place in the oven for 10-15 minutes until the upper part of the stuffing is crispy.
6. Once ready, remove from the oven and garnish with fresh rosemary and toasted walnuts and serve.