

## Classic Herbed Stuffing

A holiday favorite everyone can enjoy!



### INGREDIENTS:

12 ounces whole-grain bread cut into cubes  
2 tablespoons oil  
2 cups chopped onion  
1 cup chopped celery  
1 cup chopped carrot  
1 tablespoon minced garlic  
1/4 cup chopped parsley  
1/4 cup chopped sage  
3/4 teaspoon salt  
3/4 teaspoon pepper  
2 1/2 cups unsalted chicken stock  
3 tablespoons unsalted butter, melted  
2 eggs  
Cooking spray

### DIRECTIONS:

1. Preheat the oven to 400 degrees.
2. Place bread cubes in a single layer on a rimmed baking sheet. Bake for 20 minutes, stirring halfway through.
3. After 20 minutes, place bread cubes in a large bowl and reduce the oven temperature to 350 degrees.
4. While bread cubes are baking, heat a large skillet on medium-high heat. Add oil to coat the pan.
5. Add onion, celery, carrot and garlic.
6. Sautè for 10 minutes or until vegetables are tender. Remove pan from heat and add parsley, sage, salt and pepper.
7. Add vegetables and herb mixture to the bread mixture tossing to combine.
8. Combine chicken stock, butter and eggs in a bowl, stirring with a whisk.
9. Pour stock mixture over bread and vegetable mixture.
10. Place stuffing mixture in a glass baking dish coated with cooking spray.
11. Bake at 350 degrees for 25 minutes or until browned.

Source: *Cooking Light*



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