



# Stove Top Stuffing



## Ingredients

- 3 cups of cubed and toasted bread, diced into 1/2 inch cubes
- 1 stalk celery, chopped
- 1 t dried parsley
- 1/8 t pepper
- 3 t butter
- 1 small onion, finely chopped
- 1/2 t sage
- 1/4 t kosher salt
- 2 cloves garlic, minced
- 1/4 t thyme
- 1 cup chicken stock

## Directions

1. In a large sauce pan, melt the butter and kosher salt on medium heat
2. Add celery, onion, and garlic and cook until softened and the onion becomes translucent
3. Add the herbs, spices, and chicken stock to the mix and stir. Bring to a boil.
4. Once the mixture hits a rolling boil, add the bread cubes. Quickly mix in the cubes to the liquid and then cover
5. Remove from heat and let pan sit for 5 minutes. Using a fork fluff mixture and serve.



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# Fast Facts



## Cooking Tips

- Add sausage for taste and protein.
- Store bought dried plain bread or croutons can also be used instead of making your own bread cubes.
- Add any vegetables that you have on hand.

## Nutrition Facts

<b>Nutrition Facts</b>	
Serving Size (98g)	
Servings Per Container 4	
Amount Per Serving	
<b>Calories</b> 62	Calories from Fat 30
<b>% Daily Value*</b>	
<b>Total Fat</b> 3.3g	<b>5%</b>
Saturated Fat 1.9g	<b>10%</b>
Trans Fat 0g	
<b>Cholesterol</b> 8mg	<b>3%</b>
<b>Potassium</b> 60mg	<b>2%</b>
<b>Sodium</b> 424mg	<b>18%</b>
<b>Total Carbohydrate</b> 7.1g	<b>2%</b>
Dietary Fiber 0.8g	<b>3%</b>
Sugars 1.4g	
<b>Protein</b> 1.2g	<b>2%</b>
*Percent Daily Values are based on a 2,000 calorie diet. Your Daily Values may be higher or lower depending on your calorie needs.	
	Calories    2,000    2,500
Total Fat	Less than 65g    80g
Sat Fat	Less than 20g    25g
Cholesterol	Less than 300mg    300mg
Sodium	Less than 2400mg    2400mg
Total Carbohydrate	300g    375g
Dietary Fiber	25g    30g



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