



Stove Top Stuffing



Ingredients



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

Yield: 3 cups
Serving Size: 1/2 cup



Directions



1. In a large sauce pan melt the butter 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 and stir together. Bring to a boil.
4. Once the liquid reaches a rolling boil, add the bread crumbs. Quickly mix the bread crumbs with the liquid and cover with a lid.
5. Remove from heat and let pan sit for 5 minutes with the lid on.
6. Fluff with a fork and enjoy!

Visit secondharvestkitchen.org to find more recipes, free classes, and ways to get involved!



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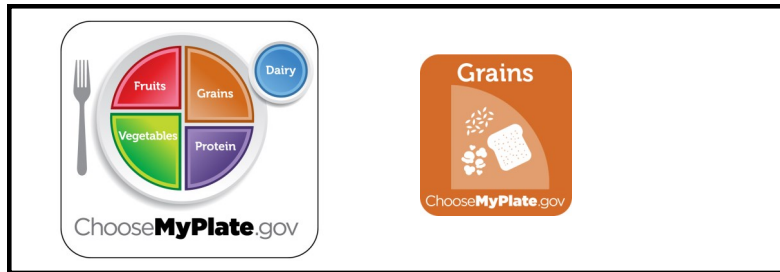
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Fast Facts



Featured Food Groups



Cooking Tips



- Try whole wheat bread for added fiber and more vitamins.
- This recipe is a great use for the end pieces of bread (the ones you dread making your sandwich with).

Nutrition Facts



Nutrition Facts	
6 servings per container	
Serving size	1/2 cup
Amount Per Serving	
Calories	130
% Daily Value*	
Total Fat 4g	5%
Saturated Fat 1.5g	8%
<i>Trans</i> Fat 0g	
Polyunsaturated Fat 0.74g	
Monounsaturated Fat 0.96g	
Cholesterol 5mg	2%
Sodium 290mg	13%
Total Carbohydrate 19g	7%
Dietary Fiber 3g	11%
Total Sugars 3g	
Includes 0g Added Sugars	0%
Sugar Alcohol 0g	
Protein 6g	12%
Vitamin D 0mcg	0%
Calcium 91mg	8%
Iron 1.08mg	6%
Potassium 235mg	4%
<small>*The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.</small>	

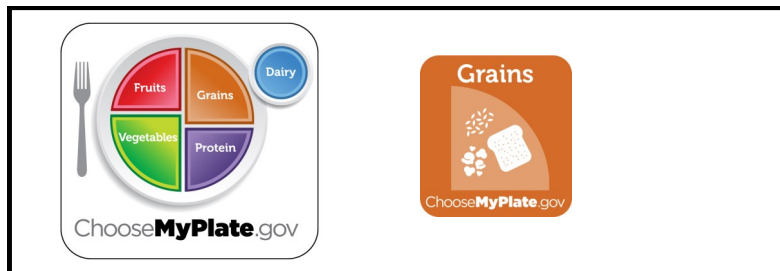
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