

Stand-Alone Stuffing

Prep **Cook** **Total**
20 min 30 min 50 min

Serving: 8

Ingredients

2 cups **red onion, chopped**

2 cups **crisp red apples, diced**

3 **scallions, sliced**

1 loaf **whole grain bread** *cut into cubes*

$\frac{1}{4}$ cup **fresh parsley, finely chopped**

1 Tablespoon **each fresh sage, rosemary, thyme** *use 1 teaspoon if dried*

2 cups **low-sodium vegetable broth**

Salt and freshly ground pepper to taste

Directions

See prep note about setting the bread out the day before making the stuffing.

Preheat the oven to 375 degrees F.

On the stovetop, sauté the onion over medium heat until translucent. Add the apple and sauté for 5 minutes longer, until slightly softened.

Combine the bread cubes with the onion and apple mixture (use a mixing bowl if the saute pan is not big enough). Add all the remaining ingredients except the broth and salt and pepper, and stir together.

Drizzle in the broth slowly, stirring at the same time to moisten the ingredients evenly.

Line a casserole-style baking dish with parchment paper and transfer the mixture to the dish. Bake 30 minutes, or until browned and still slightly moist. Stir gently about midway through the baking time. Serve, and season with salt and pepper as desired.

Prep Notes

1 day before: *If time permits, cut the bread the day before, spread the pieces on a cookie sheet, and allow it to "stale" overnight for a heartier texture.*

