

Chestnut Herb Stuffing

Ingredients

- 1 16 ounce loaf rustic bread, diced into 1 inch cubes
- 2 tablespoons unsalted butter (plus 4 tablespoons)
- 2 celery stalks (small diced)
- 2 small yellow onions (small diced)
- 1.5 – 2 teaspoons salt
- 2 cups chicken stock (or veg stock to keep it veg)
- 1 pint heavy cream (at room temperature)
- 2 eggs (lightly beaten)
- 1/2 pound precooked steamed or roasted chestnuts, (quartered)
- 2 tablespoons finely chopped fresh sage
- 2 tablespoons finely chopped fresh thyme
- 2 tablespoons finely chopped fresh rosemary
- 1 handful of parsley (finely chopped)



Method

To Make Sesame Crusted Tuna

Preheat oven to 375 degrees. Spread the diced bread onto a dry sheet pan and bake for 10-15 minutes until bread is slightly golden and dried out. Remove and turn oven down to 350 degrees.

In a large stock pot add 2 tablespoons of butter and saute the celery and onions with 1/2 teaspoon of salt. Cook for about 5-7 minutes until veggies begin to soften. Turn off heat.

In a separate pot add the stock and 4 tablespoons butter and heat over medium heat until butter has just melted. Meanwhile add the toasted bread to the pot with the celery and onions. Add the warmed stock and fold together gently. Add the heavy cream and fold in again.

In a bowl, combine the eggs, chestnuts, herbs, and salt. Mix together, then add mixture to the large pot with the bread mixture. Fold together being careful not to break up the bread too much.

Spray a 9×13 inch baking dish and pour mixture into it. Add a few small pats of butter on top and bake for 45-55 minutes until golden brown and no longer jiggles in the center. Serve and enjoy!!!