

APPLE, CRANBERRY AND PECAN STUFFING

SERVE: 12

TOTAL TIME: 90 MIN

INGREDIENTS

12 oz whole grain bread, cut into 3/4 inch cubes
2 tbsp canola oil
1 cup chopped onion
1/2 cup chopped celery
1/2 cup chopped carrot
1 large apple diced
1 cup pecan halves, toasted and coarsely chopped
1/2 cup dried cranberries
1/4 cup chopped parsley
3/4 tsp salt
3/4 tsp pepper
2 cups reduced sodium chicken stock
3 tbsp unsalted butter, melted
2 eggs



DIRECTIONS

1. Preheat oven to 400 degrees.
2. Arrange bread cubes on a rimmed baking sheet. Bake at 400 degrees for 20 minutes, stirring after 10 minutes. Place bread in a large bowl.
3. Reduce oven temperature to 350 degrees.
4. Heat oil in a large skillet over medium-high. Add onion, celery and carrot to pan; sauté 6 minutes. Add apple; cook 4 minutes. Stir in pecans, cranberries, parsley, salt and pepper. Add apple mixture to bread; toss.
5. Combine stock, butter, and eggs in a bowl. Drizzle over bread mixture; toss. Let stand 15 minutes. Spoon into a 13 x 9 inch glass or ceramic baking dish coated with cooking spray. Bake at 350 degrees for 25 minutes.