

# Herbed Stuffing

vegetarian/vegan options; serves 6-8

4 ounces **Organic Valley** butter, unsalted

1 medium yellow onion, diced

4-5 ribs of celery, chopped

2 large garlic cloves

1 teaspoon dried thyme

1 teaspoon rubbed sage

$\frac{3}{4}$  teaspoon sea salt

$\frac{1}{2}$  teaspoon ground black pepper

2 cups **Pacific** chicken broth

12 ounces day old bread, cubed (about 7 cups)

1 large egg, beaten

1. Preheat oven to 350° F.
2. Melt butter over medium heat. Sauté onion and celery until tender. Add garlic, thyme, sage, salt, and pepper to the pan and cook another minute. Pour in stock and bring to a gentle simmer.
3. Place bread cubes in a large bowl and pour in stock mixture. Fold until liquid absorbs into the bread, adding additional stock if needed. Adjust seasoning to taste.
4. Add in beaten egg and place mixture in a buttered 9 x 13 oven safe pan.
5. Bake uncovered for 25 minutes or until top is golden and crisp.

## Options

- *Vegetarian: substitute vegetarian broth.*
- *Vegan: substitute vegan butter and broth, omit egg.*
- *Add 4 bacon strips, chopped and cooked with onion mixture (in step 2).*