



SIMPLE HERB STUFFING

Basic Lifestyle

INGREDIENTS

¾ cup (1 1/2 sticks) unsalted butter
1 medium onion, chopped
4 stalks celery, trimmed and chopped
2 TSP poultry seasoning
¾ TSP salt
¼ TSP ground pepper
1 cup low-sodium chicken broth
1 loaf stale sliced white bread (about 1 1/4 pounds), cut into 1/2-inch cubes

INSTRUCTIONS

—Preheat oven to 400°F.

—Melt butter in a large skillet over medium heat. Add onion and celery; cook, stirring, until softened, about 5 minutes. Stir in poultry seasoning, salt and pepper, then add broth. Remove from heat.

—Place cubed bread in a large bowl. Add the onion mixture and stir well to coat. Transfer to a 9-by-13-inch baking dish, cover with foil and bake for 25 minutes. Remove the foil and continue baking until edges are crispy, 15 to 20 minutes more.

SERVING INFO: (Yields 16 servings)

½ cup = ½ V, 1/2 G, ½ FT

See photo of recipe at [Instagram](#) and [Facebook](#).