

American-Style Stuffing



Ingredients

- 1 onion
- 5 slices bread
- 2 tsp minced garlic
- 1 tsp parsley
- 1 tsp rosemary
- 1/2 tsp poultry seasoning
- 1/2 tsp sage
- 1/2 tsp thyme
- pinch of salt and pepper
- 1 cup chicken stock

Method

1. Preheat oven to 180C / 350F.
2. Toast bread and slice into cubes.
3. Dice onion and sauté with herbs until translucent.
4. Add toasted bread cubes and stir until combined.
5. Move to a casserole dish and pour chicken stock over.
6. Bake for 25 minutes.

Notes

Serves 4, or stuffs one chicken.

Revision #2

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