

Butternut-Bacon Stuffing

Test Kitchen Staff

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Servings: 12

1 1/2 cups unsalted chicken stock
2 eggs
12 ounces toasted sourdough bread cubes
3 cups butternut squash, peeled and diced
2 tablespoons olive oil
1/4 teaspoon Kosher salt
1/4 teaspoon pepper
3 slices bacon, chopped
1 cup onion, chopped
2 tablespoons sage, chopped

Bake: 45 minutes

Preheat the oven to 400 degrees.

Coat an 11x7-inch baking dish with cooking spray.

In a bowl, combine the chicken stock and eggs.

Add the sourdough bread cubes.

Combine the squash, olive oil, Kosher salt and pepper on a baking sheet. Bake for 15 minutes. Reduce the heat to 350 degrees.

In a skillet, cook the chopped bacon over medium heat until crisp. Remove from the pan. Add the onion to the drippings. Saute' until tender.

Stir the squash, onion, bacon and sage into the bread mixture.

Place the stuffing into the baking dish.

Bake the stuffing for 45 minutes.

Per Serving (excluding unknown items): 63 Calories; 4g Fat (53.9% calories from fat); 2g Protein; 6g Carbohydrate; 1g Dietary Fiber; 37mg Cholesterol; 78mg Sodium. Exchanges: 1/2 Grain(Starch); 0 Lean Meat; 0 Vegetable; 1/2 Fat.

Side Dishes

Per Serving Nutritional Analysis

