

Harvest Apple Walnut Stuffing

Chef Leigh An - Aldi Test kitchen
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Servings: 8

canola cooking spray
5 slices premium sliced
bacon, chopped
1/4 cup red onion diced
1 clove garlic, minced
2 tablespoons unsalted
butter
1 cup butternut squash,
diced
3/4 cup apple cider
1 cup chicken broth
1 Granny Smith apple,
cored and diced
1/2 cup shelled walnuts,
divided
1/4 cup chopped parsley
6 ounces stuffing mix

Preparation Time: 5 minutes

Cook Time: 34 minutes

Preheat the oven to 350 degrees.

Coat a one-quart baking dish with cooking spray.

In a medium pot over medium-high heat, cook the bacon for 3 to 4 minutes. Add the onions and garlic. Cook for an additional 2 minutes. Remove the bacon, onions and garlic leaving the drippings in the pot. Reserve.

Add the butter and butternut squash. Saute' for 5 to 7 minutes. Add the apple cider. Simmer, covered, for 3 minutes. Add the chicken broth, apple and 1/4 cup of the walnuts. Bring to a boil. Remove from the heat.

Add the reserved bacon, two tablespoons of parsley and the stuffing mix. Stir gently until just combined. Transfer to the prepared baking dish. Top with the remaining 1/4 cup of walnuts.

Bake for 10 to 15 minutes.

Remove from the oven. Top with the remaining two tablespoons of parsley.

Per Serving (excluding unknown items): 58 Calories; 3g Fat (46.6% calories from fat); 1g Protein; 7g Carbohydrate; 1g Dietary Fiber; 8mg Cholesterol; 99mg Sodium. Exchanges: 0 Grain(Starch); 0 Lean Meat; 0 Vegetable; 1/2 Fruit; 1/2 Fat.