

One-Dish Stuffing

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Servings: 8

Preparation Time: 10 minutes

Start to Finish Time: 50 minutes

8 tablespoons (1 stick) salted butter

1 (about 2 cups) yellow onion, diced

2 cups (4 ribs) celery, sliced on the diagonal

15 ounces seasoned croutons

2 tablespoons parsley flakes

1 tablespoon poultry seasoning

4 cups low-sodium chicken broth

1 pound smoked ham or kielbasa (optional)

1 cup mixed dried fruit (cranberries, apples, apricots, prunes) (optional)

1 cup toasted nuts (walnuts, pecans) (optional)

Preheat oven to 375 degrees.

Heat a large cast-iron skillet on medium-high.

Melt the butter. Add the onion and celery. Cook, stirring occasionally, until soft, about 6 to 7 minutes.

Transfer the mixture to a large bowl.

Add the croutons, parsley, poultry seasoning and chicken stock to the mixture in the bowl. Add any of the optional ingredients desired. Toss very gently to combine.

Place the stuffing in a 13x9-inch baking dish. Cover the dish with aluminum foil. Place the baking dish on a center rack in the oven.

Bake for 25 minutes.

Remove the foil and continue baking until the top is golden brown and stuffing is hot, about 15 minutes.

Per Serving (excluding unknown items): 270 Calories; 11g Fat (34.1% calories from fat); 12g Protein; 37g Carbohydrate; 3g Dietary Fiber; 4mg Cholesterol; 687mg Sodium. Exchanges: 2 1/2 Grain(Starch); 1/2 Lean Meat; 1/2 Vegetable; 2 Fat.