

Food Babe's Stove Top Stuffing



Prep Time:	Cook Time:	Total Time:	Serves:
10 mins	30 mins	40 mins	4

<https://foodbabe.com/homemade-stove-top-stuffing-recipe-and-why-you-shouldnt-buy-krafts-version>

Ingredients:

- 6 cups sourdough bread, cubed
- 4 tablespoons grassfed organic butter
- ½ yellow onion, diced
- 2 celery stalks, diced
- 2 teaspoons garlic cloves, minced
- 2 tablespoons fresh parsley, finely chopped
- 1 teaspoon poultry seasoning
- ½ teaspoon dried thyme, finely chopped
- ¼ teaspoon dried sage, finely chopped
- ½ teaspoon sea salt
- 2 cups [chicken broth](#)

Instructions:

1. Heat the oven to 350° F. Spread the cubed bread on a parchment lined baking sheet. Bake for 12 to 15 minutes or until lightly toasted, checking after 10 minutes to make sure the bread does not burn. Let cool to continue to dry out further.
2. Heat the butter in a pot over medium high heat. Add the onion, celery, and garlic and cook for 4 to 5 minutes to soften.
3. Add the parsley and spices and stir to combine.
4. Add the toasted bread and mix until well coated.
5. Slowly pour in the chicken broth and stir until fully combined. Cover the pot and remove it from the heat. Let sit for 8 to 10 minutes before serving.

Notes:

- Step 1 can be done in advance and stored in an airtight container until needed. The drier the bread the better.
- If you find the stuffing is too crunchy for your liking after it has sat for 10 minutes, then simply add more hot chicken broth, in ¼ cup increments until you reach your desired consistency.
- Use all organic ingredients if possible.