

Gluten-Free Stuffing

This is not a vegetable-heavy dish. This is a treat or for special occasions.

Makes 6-8 servings

- 12oz Gluten Free Stuffing (we recommend Aleia's Gluten Free Savory Stuffing)
- If using a stuffing that isn't seasoned, add 1 Tablespoon fresh Sage, Rosemary and Thyme, or 2 Tablespoons of dried.
- ½ cup diced parsley
- 1 cup diced onion
- 1 cup diced celery
- ½ cup diced carrots
- 1 stick of butter
- 2 cups of chicken stock
- Optional: ½ cup diced apples
- Optional: ½ cup chopped walnuts

Preheat oven to 350F. Lightly grease one baking pan or casserole dish. In a large pot or pan, sauté onions, celery and carrots (and optional apple) in butter until tender. Add the chicken stock to the vegetables and bring to a boil. Place stuffing in a large mixing bowl and add parsley. If you are adding your own seasonings or walnuts, also add those to the stuffing now. Pour the stock and vegetables into the mixing bowl with the stuffing and mix gently. Spoon the stuffing mix into the greased dish. Cover with foil and bake for 30 minutes. Uncover and bake for another 10 minutes.