

Apple Sage Stuffing

Ingredients

- 7 ounces sourdough bread, cut into 1/2-inch cubes
- 1 tablespoon butter
- 4 ounces diced apples
- 4 ounces chopped onion
- 2 ounces chopped celery
- 1 tablespoon chopped sage
- 1/8 teaspoon ground black pepper
- 3 tablespoons chopped parsley
- 1/2 cup chicken broth
- 1 egg, beaten



Directions

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1. Preheat oven to 375°F. Prepare sheet pan and a square casserole dish with cooking spray.
2. Spread bread cubes onto prepared sheet pan in even layer. Bake until toasted, about 15 minutes.
3. In a large sauté pan over medium-high heat, melt butter. Add apple, onion, celery, sage and pepper. Sauté until tender.
4. In a small bowl, whisk together chicken broth and egg.
5. In a large bowl, combine toasted bread, apple mixture and parsley. Pour egg mixture over top. Transfer to prepared casserole dish. Bake until lightly browned, about 20 minutes.

