

Vegan Stuffing Ingredients:

- 10 cups 1/2 inch bread cubes from 1 lb wheat or other sandwich bread or bagged stuffing mix
- 2 Tbsp + 1 Tbsp olive oil
- 1 Tbsp minced fresh garlic (2 - 3 cloves)
- 1 cup finely chopped onion
- 1 1/2 cups finely chopped celery
- 1/2 cup minced fresh parsley
- 1 tsp dried rubbed sage leaf
- 1 tsp dried thyme leaf
- **Optional:** 1/2 tsp salt
- 1/2 tsp black pepper
- 2 - 3 cups vegetable stock OR 3 c. water + 2 veggie bouillon cubes

Stuffing Directions:

- 1. Preheat oven to 400 degrees. Oil a large shallow casserole dish
- 2. Toast bread cubes in a large baking sheet in the oven until golden brown. Set aside in a large bowl
- 3. Turn oven down to 350 degrees F
- 4. Heat 2 Tbsp olive oil in a large skillet on medium heat. Sauté onions, garlic, and celery until soft
- 5. Using a rubber spatula, transfer the veggie mixture to the bowl of bread crumbs
- 6. Add parsley, sage, thyme, optional salt, and pepper
- 7. **Optional:** Drizzle 1 Tbsp olive oil into the mixture
- 8. Stir until everything is well mixed
- 9. Add 2 cups vegetable stock, and stir until it is absorbed. Add more stock as needed so that the mixture is moist and clumping together, but not soggy
- 10. Bake in a covered shallow casserole or baking dish for 25 minutes
- 11. Optional: Uncover and bake another 15 minutes to form a crusty top

Recipe Comment:

Hi! Adding browned Gimme Lean country sausage to the stuffing takes it to an even higher level. You can also use the stuffing in stuffed mushrooms.