

# The BEST Stuffing recipe!

1 Loaf Challah Bread broken up & toasted  
1/2 bag pepperidge farm seasoned stuffing (blue bag)  
1 onion finely chopped  
1 box chicken broth  
2 celery stalks chopped  
1 carrot peeled & chopped finely  
1/2 cup shredded parmesan cheese  
Fresh herbs to taste such as: rosemary, thyme, sage (chopped)  
salt/pepper  
2 eggs scrambled  
Butter - 1 stick

Break up & toast in the oven on a sheet pan the challah bread (only use a little of the crust)  
Put the chopped carrots, onion & celery in a pan with 1/2 stick of butter & cook until tender. Season towards end with chopped herbs & salt/pepper.  
Scramble up the eggs in a small bowl.  
Put the toasted Challah bread, 1/2 bag of stuffing, cooked onion mixture, egg, shredded cheese in bowl. Toss with enough chicken broth to make the mixture slightly wet.  
Put the mixture into a baking dish, bake at 350 degrees until toasted & crunchy on top!  
Fragrant, easy & delicious!

You can add if you like: chopped roasted chestnuts, chopped cranberries, chopped & cooked pancetta, etc. !  
ENJOY~