

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~