

Holiday Stuffing | Plant-Based

Swick

Serves 1 | Active Time: 45 minutes | Total Time: 1 hour 30 minutes

Chef's Notes

Add your own flair and favorite flavors to this simple stuffing by incorporating items such as chestnuts, mushrooms, and different vegetables. Just make sure the ratio is about 1 part vegetables/mirepoix to 2 parts bread.

Gathering & Preparing Your Mise en Place

Note: No matter which ingredients you use just keep in mind this ratio — 1 part vegetables/mirepoix to 2 parts bread.

To prepare the bread, cut it into 1/2" -inch cubes. You can let the bread dry out, uncovered on the counter, for up to 24 hours.

*Note: During the holidays, many supermarkets sell bread that has already been cut and dried, so this can be used instead, if you are short on time.

Next, prepare the mirepoix and the fresh herbs. Lastly, gather the remaining ingredients.

Here is a recipe for Poultry Seasoning, in case you don't have any on hand. Also, note that the amount of poultry seasoning you add will depend on how strong your poultry seasoning is and your personal preference. I personally like my stuffing to have a strong poultry seasoning note to it.

Before you start cooking the stuffing, make sure your oven is on and set to 350°F (175°C).

Step 1: Gathering & Preparing Your Mise en Place

- 1 loaf French bread* (approx. 6 to 8 cups diced)
- 1 cup onion, small dice
- 1 cup celery, small dice
- 1 cup carrots, small dice
- 10 to 15 fresh sage leaves, finely chopped
- 4 sprigs fresh thyme, finely chopped
- 1 tsp Poultry Seasoning
- 1/2 to 1 tsp sea salt
- 1/2 tsp freshly ground black pepper
- 3 to 4 cups vegetable stock
- 2 tbsp non-dairy butter

Step 2: Assembling & Baking the Stuffing

To assemble the stuffing, melt the non-dairy butter in a large fry pan over medium-low heat. Add the onions, celery, carrots and fresh herbs and let cook for about 8 to 10 minutes, or until the mirepoix becomes translucent.

Meanwhile, add the bread to a large bowl and set aside.

Once the vegetables are cooked, add them to the bread and toss to combine. Next, pour the stock over the bread mixture, a bit at a time. Toss and continue to add the liquid until the bread mixture is quite wet. The amount of stock needed will just depend on how much bread you had and the amount of vegetables.

*Note: If desired, you can add a bit of flax egg to help bind the stuffing, but we generally don't bother.

Next, place the stuffing into a greased casserole dish. Cover and bake the stuffing for 30 minutes. Then remove the lid and bake uncovered for an additional 20 to 30 minutes.

Once the stuffing is golden brown, remove from the oven and let cool slightly before serving.