

PUMPKIN STUFFING

by supper healthy kids

Prep: 20 min | Total Time: 20 min | Servings: 16@2/3 cup

INGREDIENTS

- 4 tablespoon olive oil
- 1/4 cup **Truly Grass Fed** or **Melt** butter, unsalted
- 8 piece chopped mushrooms
- 2 cup chopped onion
- 5 stalk celery
- 2 tablespoon rosemary, fresh
- 1 tablespoon sage, leaves
- 15 ounce **Farmers Market** canned pumpkin
- 2 cup **Pacific Foods** vegetable broth
- 8 cup stale bread cubes (about ¾")*

**For fresh bread - you can dry out cubes in the oven*



DIRECTIONS

1. Preheat oven to 400 degrees and prepare a 9X13 inch pan by greasing it.
2. In a large pan over medium heat add olive oil and butter and let melt, add mushrooms and let cook for 3 minutes.
3. Add chopped onions and celery and let cook for 10 minutes until veggies are soft.
4. Add rosemary and sage, stir and cook for 1 minute. Season with salt and pepper.
5. Reduce heat to low and add pumpkin and vegetable stock and stir, cook for 5 more minutes.
6. Place bread cubes in casserole dish and pour veggie/pumpkin mixture over bread cubes.
7. Gently toss to coat evenly and bake for 20 minutes.
8. Bake longer for a dryer crispier stuffing!