

Cranberry Walnut Stuffing

10 ingredients · 35 minutes · 8 servings



Directions

1. Preheat the oven to 350°F (175°C).
2. Heat the oil in a pan over medium-high heat. Cook the onion, celery, and cranberries for about five minutes. Set aside.
3. In a large bowl, combine the bread, broth, and eggs until evenly absorbed. Stir in the pumpkin seeds, poultry seasoning, salt, and cooked veggies. Transfer to a baking dish and bake for 25 minutes, or until golden brown. Enjoy!

Notes

Leftovers

Refrigerate in an airtight container for up to three days.

Serving Size

One serving equals approximately one cup.

More Flavor

Add garlic. Use butter instead of oil.

Ingredients

- 1 **tblsp** Avocado Oil
- 1/2 **Yellow Onion** (diced)
- 3 **stalks** Celery (diced)
- 1/2 **cup** Dried Unsweetened Cranberries
- 14 **slices** Gluten-Free Bread (small, cubed or torn)
- 1 **cup** Vegetable Broth
- 3 **Egg** (whisked)
- 1/4 **cup** Pumpkin Seeds
- 2 **tblsps** Poultry Seasoning
- 1 **tsp** Sea Salt (to taste)

Nutrition

Amount per serving

Calories	229	Calcium	60mg
Fat	9g	Iron	2mg
Saturated	1g	Vitamin D	15IU
Trans	0g	Vitamin E	0mg
Polyunsaturated	2g	Thiamine	0.1mg
Monounsaturated	5g	Riboflavin	0.2mg
Carbs	30g	Niacin	1mg
Fiber	4g	Vitamin B6	0.1mg
Sugar	10g	Folate	16µg
Protein	7g	Vitamin B12	0.2µg

Cholesterol	70mg	Phosphorous	77mg
Sodium	640mg	Magnesium	20mg
Potassium	141mg	Zinc	1mg
Vitamin A	263IU	Selenium	6µg
Vitamin C	1mg		