



Paleo Stuffing

Active Time: 20 minutes | **Total Time:** 2 hours | **Serves:** 12

Nutrition Information Per Serving

162.1 calories, 7.51 g carbohydrate, 4.19 g fiber, 3.32 g NET carbs, 4.54 g protein, 12.82 g fat

Ingredients

- 1 package Wellness Bakeries Better Bread Mix
- 1/2 tsp(s) salt
- 1/3 cup(s) chopped finely chopped onions
- 2/3 cup(s), chopped chopped celery
- 1/3 cup(s) coconut oil or duck fat
- 1/4 tsp(s) pepper
- 3 large(s) pastured eggs
- 1/2 tsp(s) ground sage
- 1/2 cup(s) organic turkey or chicken broth

Preparation

1. Preheat oven to 350 F. Bake Better Bread according to package instructions, shaping into two baguette-style loaves. Let cool.
2. Cut into 1 inch cubes. Place cubes on a baking sheet in a single layer.
3. Turn oven down to 325 F.
4. Place bread cubes in the preheated oven and bake 25 minutes.
5. While bread toasts, sauté onion and celery in butter, coconut oil or duck fat until softened.
6. In a large bowl, combine onion mixture with toasted bread cubes, pepper, eggs, salt, sage and poultry seasoning. Stir in broth until well moistened (noting amounts for casserole versus in-bird cooking specified above).
7. Stuff into turkey and roast to 165 F – juices should run clear (please use a thermometer for food safety!). Alternately, bake in a greased covered shallow casserole at 325 F for 45 minutes. Remove the cover in the last 10-15 minutes to brown.

This free recipe cannot be redistributed without prior permission from MealGenius.com.
If you have obtained this recipe from any source other than MealGenius.com please contact us.