

7 Ingredient Thanksgiving Stuffing

Ingredients:

6 cups fresh sourdough bread (about 2 large loaves)

4 1/2 cups chicken broth

3 ribs celery, diced

2 leeks, halved and thinly sliced

3 tbsp fresh poultry blend herbs*, minced

1 tbsp garlic, minced (1 clove)

2 tbsp butter

*If you can't find the poultry herb blend at the grocery store, substitute for; 1 tbsp each, thyme, rosemary, sage and parsley.

Directions:

Two days before serving, cut bread into 1 inch cubes and drizzle with 2-3 tbsp olive oil, 2 tsp salt and 1 tsp black pepper. Let sit out in a single layer on a baking sheet to dry out.

In a skillet over medium-high heat, add butter and heat until shimmering. Add celery, leeks and garlic and cook until softened, 8-10 minutes. Transfer cooked veggies to a large bowl, or into your slow cooker if using.

Add dried bread to bowl or slow cooker and toss to combine. Transfer to cast iron skillet or baking dish, if using and top with chicken broth. If using slow cooker, add chicken broth and gently mix.

Bake in a pre-heated 400 degree oven for 45-50 minutes.

If using slow cooker, cook on high for 3 hours. Transfer to a baking dish and bake in preheated 400 degree oven for 15-20 minutes, until crispy on the top.