



Vegan Bread Stuffing

Ingredients

- 1 french stick
- 60g cup vegan butter
- ½ white onion diced
- 2 stalks celery
- 3 tsp 'better than bouillon no chicken stock'
- 3 cups water
- ½ tsp dried parsley
- 1 sprig fresh rosemary finely chopped
- Salt and pepper to taste

Directions

1. Cut half a loaf of French bread into 1-inch pieces. Lay out on a baking sheet or wire rack, cover with a clean kitchen towel, and allow to dry for 12–24 hours.
2. Preheat oven to 180°C.
3. Melt 2 tbsp butter in a pan over medium heat. Add ½ cup diced onion and ½ cup diced celery. Sauté for 5 minutes until slightly tender.
4. In a measuring cup, combine ½ bouillon cube with 1 cup hot water, stirring until dissolved.
5. Add stock, 1 tsp parsley, ½ tsp rosemary, plus salt and pepper to taste. Stir to combine.
6. Place bread pieces in a small baking dish.
7. Ladle broth mixture over the bread, ¼ cup at a time, stirring until the stuffing has the moisture you like.
8. Cover with foil and bake 15 minutes. Remove foil and bake another 10 minutes, until the top is golden and crisp.

Tip: Serve with vegan mushroom & leek pie and spring green salad recipes.

