

## Skillet Herb Stuffing

Yields: 6 servings

Prep time: 20 min

Cook time: 30 min

### INGREDIENTS:

- 1 loaf of French bread
- 8 tablespoons of butter
- 5 ounces of baby Portobello mushrooms (chopped)
- 5 ounces white mushrooms (chopped)
- 1 red onion (chopped)
- 1 cup of green onions (sliced)
- 2 cups of celery (finely chopped)
- 2 tablespoons of fresh sage (chopped)
- 1 teaspoon of thyme
- 1 tablespoon of fresh Italian parsley (chopped)
- 3 eggs
- ¾ cup of turkey or chicken broth
- 2 tablespoons of grated Parmesan cheese
- Salt and pepper to taste

### TOOLS:

- [Induction 21 Steel Sauteuse with Lid \(5 Qt.\)](#)
- [Induction 21 Steel Heavy-Gauge Tri-ply Griddle \(19 In. x 9.5 In.\)](#)



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### **PROCESS:**

1. Preheat oven to 350 °F. Tear up the French bread into 1 inch pieces and spread out on the griddle. Bake for 15 minutes.
2. Cut up all of the veggies and melt the butter in the sauteuse over medium-high heat. Then add mushrooms and onions. Cook until onions are translucent.
3. Add in celery, green onions, all of the herbs and salt & pepper to taste. Cook on low-medium heat for 10 minutes.
4. While the vegetables are cooking, whisk together the eggs and broth in a small bowl.
5. Add the bread to the vegetable mixture and stir well. Then pour broth and egg mixture on top. Stir and cook over medium heat with the lid on for 15 minutes.
6. Add the Parmesan and Italian parsley on top, and serve.

**Happy Holidays!**