



Bread Stuffing





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⌚ 15 - 30 MINS

IDDSI LEVELS



INGREDIENTS

	1 Serving	6 Servings	12 Servings	NUTRITION
THICK & EASY® Pureed Bread & Dessert Mix	2 Tbsp	3/4cup	1 1/2 cups	Serving Size: 1 muffin sized portion (approximately 3-inch diameter) or #16 scoop (about 1/4 cup) Calories: 140 Total Fat: 9g Saturated Fat: 5g Cholesterol: 0mg Sodium: 350mg Total Carb: 12g Dietary Fiber: 0g Sugars: 0g Added Sugars: 0g Protein: 4g Vitamin D: 0% DV Calcium: 65 mg 6% DV Iron: 0% DV Potassium: 142mg 4% DV
Poultry Seasoning	Scant 1/8 tsp	3/4 tsp	1 1/2 tsp	
Parsley Flakes, dried	1/8 tsp	3/4 tsp	1 1/2 tsp	
Chicken broth	1/4 cup	1 1/2 cups	3 cups	
Butter, melted	2 tsp	1/4 cup	1/2 cup	
Salt and Pepper	To taste	To taste	To taste	
Thickened broth or additional melted butter	As needed (to keep moist)	As needed (to keep moist)	As needed (to keep moist)	
Pan Size	Muffin Pan	Muffin pan or 8x4 loaf pan	Muffin pan or 1/3 steam pan	

DIRECTIONS

1. Generously coat pan(s) with cooking spray.
2. Combine dry THICK & EASY® Pureed Bread & Dessert Mix, poultry seasoning and parsley in mixing bowl.
3. Add broth to bread mix in bowl and stir briskly until mixture begins to thicken; stir in melted butter.
4. Pour bread mixture into pan(s) or portion into muffin cups.
5. Allow to set for 10 minutes.
6. Keep pan(s) warm and covered until ready to serve
To serve
7. Gently fluff the stuffing with a fork.
8. Serve one muffin sized portion or one #16 scoop per serving.
9. To keep moist, lightly brush top with additional melted butter or broth slurry as needed and serve with gravy.
10. Season with salt and pepper, to taste.

SERVING SUGGESTION

Add a small amount of browning sauce (such as Kitchen Bouquet) or other dark colored sauce to half of the prepared stuffing. Gently mix the two colors of stuffing to give the appearance of both light and dark bread.