

## Baked Thanksgiving Stuffing

**Makes: 8 servings**

**Ingredients:**

- 1 cup celery, chopped
- 2/3 cup onion, chopped
- 2/3 cup margarine
- 3 slices whole wheat bread, cubed
- 7 slices white bread, cubed
- 1 teaspoons ground sage
- 1 teaspoon ground thyme
- 1/2 teaspoon pepper
- 1/4 teaspoon salt free poultry seasoning



**Method:**

1. Preheat oven to 325° F.
2. Chop celery and onion. Cube the bread slices.
3. Melt margarine in a skillet over medium heat and sauté celery and onion, stirring frequently.
4. Stir in 1/3 of the bread cubes.
5. Remove from heat and place bread mixture in a deep bowl.
6. Add remaining bread cubes, sage, thyme, pepper and poultry seasoning; mix well.
7. Place stuffing in a greased 13" x 9" x 2" baking dish. Cover and bake for 30 minutes.
8. Remove cover and bake an additional 15 minutes.

**Reference:** Recipe adapted from [www.davita.com](http://www.davita.com)

**Nutrition Facts per serving:**

Protein 4 g, Carbohydrates 18 g, Fat 9 g, Sodium 182 mg, Potassium 121 mg, Phosphorus 65 mg, Fiber 2.0 g