

## Mushroom Stuffing

### INGREDIENTS:

- 3 tbsp Extra virgin olive oil for vegetable sauté
- 1 ea Yellow Onion, peeled, diced ¼"
- 1 stalk Celery, washed, diced ¼"
- 4 ea Portobello mushrooms, gills scraped, dice ¼"
- 2 tbsp Garlic, minced
- 4 tsp Kosher Salt
- ½ tsp Black Pepper, fresh ground
- 2 qts Whole Wheat Bread, diced ½"
- 1 cup Chicken stock, low sodium
- 1 cup Sour cream, non-fat
- 1 tbsp Thyme, fresh, washed, picked, chopped
- 1 bunch Parsley, fresh, washed, picked, chopped
- 1 ea Glass pan, 8 x8
- 1 tbsp Extra virgin olive oil for glass pan
- 4 spritz Extra virgin olive oil in a spritz bottle



### PROCEDURE:

- Heat 3 tbsp of extra virgin olive oil in large sauté pan for 1-2 minutes over medium-high heat until there's a light smoke.
- Add prepped vegetables, salt and pepper and sauté in extra virgin olive oil until soft, 4-5 minutes. \*Vegetables may be sautéed in batches depending on pan size.
- Add all remaining ingredients and mix well with a plastic spatula.
- Put mix into oiled glass pan and spread out mixture to create an even layer.
- Spritz the top with extra virgin olive oil 2 times.
- Bake for one hour at 350°.
- Half way through baking, spritz the top again with extra virgin olive oil 2 times.

Serves: 10