

LYONS
THICK
& EASY®

Bread Stuffing





Bread Stuffing

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INGREDIENTS

	1 Serving	8 Servings	16 Servings
THICK & EASY® Texture Modified Bread and Dessert Mix Item: 118519	2 Tbsp	1/2 bag (about 1 cup)	1 bag
Vegetable oil	1/2 Tbsp	4 Tbsp	8 Tbsp
Poultry seasoning	Scant 1/8 tsp	1 tsp	2 tsp
Parsley flakes, dried, finely ground	1/8 tsp	1 tsp	2 tsp
Chicken broth, hot	3 Tbsp	1 1/2 cups	3 cups
Salt and pepper, to taste	To taste	To taste	To taste
Thickened broth or melted butter	As needed (to keep moist)	As needed (to keep moist)	As needed (to keep moist)
Pan Size	Muffin cups	Muffin cups or loaf pan	Muffin pan or loaf pan

NUTRITION

Serving Size:
1 portion (about #20 scoop)

Calories: 130

Total Fat: 8g

Saturated Fat: 1g

Cholesterol: 0mg

Sodium: 210mg

Total Carb: 13g

Dietary Fiber: 0g

Sugars: 3g

Added Sugars: 0g

Protein: 3g

Vitamin D: 0% DV

Calcium: 0% DV

Iron: 0% DV

Potassium: 0% DV

DIRECTIONS

1. Generously coat pan or muffin cups with non-stick cooking spray.
2. Combine poultry seasoning, parsley and **THICK & EASY® Texture Modified Bread and Dessert Mix**. Add oil and stir until mixture resembles wet sand.
3. Add hot broth and stir briskly until mixture begins to thicken.
4. Pour bread mixture into pan or portion into muffin cups.
5. Cover and allow to rest at room temperature or in refrigerator for a minimum of 30 minutes.
6. Portion one #20 scoop per serving.

TO SERVE

1. Gently fluff the stuffing with a fork.
2. Season with salt and pepper, to taste.
3. Lightly brush top of stuffing with melted butter or broth slurry as needed to keep moist. Serve with gravy.

SERVING SUGGESTION

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