

Baked Stuffing Loaf (Natural One Pot Version)

Ingredients

- 2 cups whole grain bread, cubed and lightly toasted
- 1/2 cup chopped celery
- 1/4 cup grated carrot
- 1/4 cup chopped onion
- 1 garlic clove, minced
- 1 tbsp olive oil
- 1 tsp dried sage
- 1 tsp thyme
- 3/4 cup homemade vegetable broth
- Salt and pepper to taste

Instructions

1. Preheat oven to 375°F (190°C).
2. In a skillet or oven-safe dish, heat olive oil and sauté onion, garlic, celery, and carrot until tender.
3. Remove from heat and stir in bread cubes, herbs, salt, and broth. Mix until moist but not soggy.

4. Press into the dish like a loaf.
5. Bake uncovered for 25–30 minutes until golden and crisp on top.
6. Serve warm, cut into slices.

Benefits

Rich in fiber and warming herbs; a healthy, gut-friendly version of traditional stuffing.