

# STUFFING with **TURK'Y** and CRANBERRY SAUCE



*We add a little VEGAN TURK'Y or BASIC SEITAN to our stuffing which is optional but really good!*

PREPARATION TIME: 15 MINUTES

COOKING TIME: 30 - 40 MINUTES

- 3 cups vegetable broth
  - 6 Tablespoons Earth Balance® Original Spread
  - ½ cup chopped onion
  - 2 stalks celery, chopped
  - 1 cup vegan turk'y or seitan, chopped
  - 1 Tablespoon Spike®
  - 14 oz cubed stuffing mix (can be cornbread style also)
  - 13 x 9 inch baking pan
  - 2 14 oz cans Cranberry Sauce (whole berry or jellied)
- 1** Preheat oven to 375 degrees. In a large pot (at least 2 quarts), bring vegetable broth to a boil, then set aside. In a large skillet, melt the Earth Balance and sauté the onions, celery and Spike. Continue to cook until the vegetables are softened. Add the chopped turkey (or seitan) and continue to cook for a couple of minutes, blending the flavors.
  - 2** Add the stuffing mix to the vegetable broth. The stuffing should be moist and absorb all of the water. (you can add the pre-packaged stuffing that came with the Vegetarian Plus Vegan Turkey as well. Finally, add the sautéed vegetable mixture and combine until all ingredients are blended.
  - 3** Pour the mixture into the 13 x 9 inch baking pan and press down until the stuffing is packed tightly. Bake for approximately 30 minutes (covered) and then another 10 minutes (uncovered) or until the top is slightly crispy.