

Wild Rice and Creamy Goat Cheese Stuffing

Yield: 11 min
Total Time: 90 min

Recipe from: <https://www.recipeschoose.com/recipes/thanksgiving-turkey-recipe-bacon>

Ingredients:

- 2 cups wild rice I used a blend of wild and brown rice
- 8 ounces turkey bacon chopped
- 4 tablespoons butter
- 1 cup diced yellow onion
- 1/2 cup carrots diced
- 1/2 cup diced celery
- 3 cloves garlic finely chopped
- 2 teaspoons dried thyme
- 1 loaf bread country-style or artisan, cubed, about 6 cups of bread cubes
- 12 ounces cream cheese or goat cheese
- 1/2 cup fresh flat leaf parsley chopped
- 1 teaspoon salt
- 1/2 teaspoon pepper
- 2 cups chicken broth or stock

Nutrition:

1. Calories: 480 calories
2. Carbohydrate: 53 grams
3. Cholesterol: 65 milligrams
4. Fat: 23 grams
5. Fiber: 3 grams
6. Protein: 18 grams
7. SaturatedFat: 11 grams
8. Sodium: 1190 milligrams
9. Sugar: 5 grams

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