

Challah, Wild Mushroom & Herb Stuffing

Yield: 10 min
Total Time: 85 min

Recipe from: <https://www.recipeschoose.com/recipes/challah-stuffing-recipe-thanksgiving-cherries>

Ingredients:

- 1 loaf challah quality
- 1/2 cup unsalted butter greasing baking dishes
- 2 cups yellow onion diced
- 2 cups celery diced
- 2 cups mushrooms wild, diced
- 2 tablespoons fresh thyme finely chopped or 1 teaspoon dried
- 1 tablespoon fresh rosemary finely chopped or $\frac{1}{4}$
- 1/2 tablespoon sage fresh, finely chopped or $\frac{1}{4}$
- 1 1/2 teaspoons salt
- 1 teaspoon black pepper freshly ground
- 3 cups chicken stock preferably organic

Nutrition:

1. Calories: 130 calories
2. Carbohydrate: 7 grams
3. Cholesterol: 25 milligrams
4. Fat: 10 grams
5. Fiber: 1 grams
6. Protein: 3 grams
7. SaturatedFat: 6 grams
8. Sodium: 480 milligrams
9. Sugar: 4 grams

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