

# Pumpkin and Herb Stuffing

Yield: 4 min  
Total Time: 65 min

Recipe from: <https://www.recipeschoose.com/recipes/quince-fruit-cookd-in-kashmir-india-recipe>

## Ingredients:

- 2 tablespoons peanuts coarsely chopped
- 1/2 loaf white bread cut into 1-inch cubes
- 3 cloves garlic peeled and cut into half
- 3 shallots coarsely chopped
- 1 pumpkin medium, peeled and cut into 1-inch cubes, 5 cups
- 2 quinces or pears, peeled, cored and cut into 1-inch cubes, 4 cups
- 2 sticks cinnamon
- 2 tablespoons herb mix see below
- 1 cup chicken stock
- 1/2 cup orange juice
- 1 tablespoon honey
- 2 teaspoons thyme chopped
- 1 teaspoon salt
- 1/2 cup raisins
- 1 tablespoon parsley chopped
- 1 clove garlic minced
- 1 lemon zest
- 2 tablespoons rosemary finely chopped
- 2 tablespoons sage finely chopped
- 2 tablespoons thyme finely chopped
- 1 tablespoon parsley finely chopped
- 2 teaspoons chili powder
- 1/4 cup olive oil
- 1/2 cup olive oil plus 2 tablespoons