

# Thanksgiving Roasted Turkey with Stuffing

Yield: 9 min  
Total Time: 270 min

Recipe from: <https://www.recipeschoose.com/recipes/turkey-goulash-recipes>

## Ingredients:

- 1 whole turkey 11-14 lb., giblets removed, patted dry
- 1 1/2 tablespoons salt for turkey
- black pepper to taste, for turkey
- 1/4 cup butter softened, for turkey
- 2 tablespoons extra-virgin olive oil
- 6 ounces day old bread
- 1/2 onion about 3/4 cup diced
- 1 stalk celery about 1/4 cup diced
- 2 cloves garlic
- 2 tablespoons butter for stuffing
- 1 teaspoon dried thyme
- 1 teaspoon dried rosemary
- 1 teaspoon dried sage
- 1/2 teaspoon salt for stuffing
- black pepper to taste, for stuffing
- 1 egg white
- 1 1/4 cups chicken broth for stuffing
- 2 cups chicken broth for roasting

## Nutrition:

1. Calories: 1060 calories
2. Carbohydrate: 13 grams
3. Cholesterol: 400 milligrams
4. Fat: 57 grams
5. Fiber: 1 grams
6. Protein: 115 grams
7. SaturatedFat: 17 grams

8. Sodium: 1890 milligrams

9. Sugar: 1 grams

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