

# Simple Vegan Stuffing

Yield: 8 min

Total Time: 105 min

Recipe from: <https://www.recipeschoose.com/recipes/vegan-thanksgiving-side-dish-recipe>

## Ingredients:

- 1 loaf bread wholegrain, or 2 small baguettes, cubed & set out to dry overnight, ~9 cups loosely packed
- 3/4 cup green lentils uncooked
- 3 tablespoons olive oil or vegan butter, I used a mix of both
- 1/2 cup white onions diced
- 3/4 cup celery diced
- salt
- pepper
- 3 1/2 cups vegetable broth + more for cooking lentils
- 1 Flax egg 1 Tbsp flaxseed meal + 2.5 Tbsp water
- 3/4 teaspoon dried sage
- 1 1/4 teaspoons fresh sage
- 3/4 teaspoon dried sage

## Nutrition:

1. Calories: 310 calories
2. Carbohydrate: 50 grams
3. Fat: 7 grams
4. Fiber: 8 grams
5. Protein: 11 grams
6. SaturatedFat: 1.5 grams
7. Sodium: 1000 milligrams
8. Sugar: 5 grams

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