

# Holiday Stuffing/Dressing

Serves: 6-8

Prep time: 20 minutes

Cook time: 30 minutes



Vegetarian & Vegan  
Meats & Treats

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## Ingredients:

\*1/2 package Butler Soy Curls (about 2 cups)

\*1 tbsp. Seitenbacher Vegetable Broth Mix

1 loaf of wheat bread (about 1 lb.)

3 cups hot water

1/2 cup margarine

2 stalks of celery, chopped (about 2/3 cup)

1/2 onion, chopped (about 2/3 cup)

1 tbsp. poultry seasoning

1/2 tsp. salt (or to taste)

Cooking spray or margarine (to grease pan)

## Serving suggestions:

- Serve with your favorite holiday dishes!
  - o Mashed Potatoes
  - o Steamed Veggies
  - o Green Bean Casserole
  - o Steamed Veggies
  - o Golden Gravy

## Directions:

- 1) Preheat oven to 350° F.
- 2) Spread out the slices of bread on 2 large cookie sheets, and place them in the oven until the bread is dry and crispy but not burned, flipping once to dry evenly (5 minutes each side). Move onto the next steps while the bread is baking.
- 3) In a large bowl, mix together the hot water and 1 tbsp. Seitenbacher Vegetable Broth Mix.
- 4) Mix in the Butler Soy Curls, and let soak until softened (8-10 minutes). Move on to the next steps while the Soy Curls are soaking.
- 5) Remove the bread from the oven, and slice the bread into 1" squares. Leave the oven on.
- 6) In a large pot, melt the margarine, stir in the celery and onion, and cook until softened stirring occasionally (5-7 minutes).
- 7) In the pot with the veggies, fold in the chopped bread, soy curls + all remaining liquid, poultry seasoning, and salt. Stir until evenly mixed and all bread is moist. If the stuffing is too dry, add more water 1/4 cup at a time.
- 8) Pour the stuffing into a 9"x13" greased casserole dish, and bake until heated through and slightly browned on top (20-30 minutes).

\*These items are included in the Fake Meats Meal Pack

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INGREDIENTS



STEP 5



STEP 6



SERVED