

Stuffing

Serves 8*

Ingredients:

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| 1 loaf lower protein gluten free bread | 6 garlic cloves, minced |
| 3 tablespoons olive oil | 1 tablespoon poultry seasoning |
| 1 large onion, chopped | 2 tablespoons vegan butter, melted |
| 4 stalks celery, chopped | |

Instructions:

Cube bread into 1-inch pieces and dry out at least 1 day before.

Heat oven to 350 degrees Fahrenheit and grease a 2-quart baking dish with cooking spray.

Heat oil in a large skilled over medium heat, add onion and cook about 5 minutes. Add celery and garlic and continue cooking until celery softens. Add vegetable stock; season with salt and pepper.

Mix in dried cubed bread and transfer to the prepared pan. Top with the melted butter.

Cover with foil and bake for 40 minutes.

Remove foil and bake until top is golden brown, about 35 more minutes.

Kcal: 199

Protein: 2 g

* Nutritional information is per serving as calculated using Nutritionist Pro. All values are approximate based on availability of information at time of analysis.

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