



Herb Stuffing with Roasted Mushrooms

3 Tbsp. Butternut Squash Seed Oil
8 oz. shitake mushrooms, sliced
2 medium onions, chopped
2 cloves garlic, chopped
3 ribs celery, finely diced
2 medium carrots, finely diced
1 ½ tsp. dried thyme
1 ½ tsp. dried rosemary
2 Tbsp. butter
4 cups chicken stock
16 oz. stuffing croutons (preferably unseasoned)
1 medium apple, cored and diced
salt and pepper to taste

Preheat oven to 350 degrees F. In a braising pan, heat Butternut Squash Seed Oil on medium high. Add mushrooms; cook about 5 minutes, until moisture is reduced and mushrooms are slightly browned. Add celery, carrot, onion, and garlic; cook, stirring 5 to 8 minutes or until lightly browned. Add herbs, cook 1 minute. Add butter and stock; bring to a simmer. Turn off heat.

Combine croutons and apple; gradually add to mixture in braising pan, stirring gently. Season to taste with salt and pepper. Bake in greased 9x13 inch roasting pan on center rack of oven 30-35 minutes, or until stuffing is nicely browned and cooked through. Sprinkle with salt, pepper, and drizzle with Butternut Squash Seed Oil to taste before serving. Serves 8.