



Roasted Root Vegetable Stuffing

Ingredients:

- 2 large carrots chopped into 1 inch pieces
- 1 large parsnip chopped into 1 inch pieces
- 2 cups butternut squash chopped into 1 inch pieces
- 1 1/2 cups onion finely diced
- 2 stalks celery finely diced
- 2 tbsp. butter
- 2 cups chicken broth
- 1 tsp. poultry seasoning
- 5 cups artisan bread cut into 2 inch cubes
- Salt and pepper to taste



Directions:

- Preheat the oven to 425 degrees. On one large sheet tray or 2 medium ones, drizzle a few tablespoons of olive oil. Toss the chopped carrot, parsnip, and butternut squash in the olive oil. Sprinkle evenly with salt and pepper.
- On another sheet tray, place your bread cubes. Stale bread is perfect for this recipe, so visit the bakery at your grocery store and see if they have day old bread you can purchase at discount. Ciabatta, sourdough, wheat and/or country white are all good options. Using a mix of all them is nice.
- Place the bread on one rack and the vegetables on the other. Bake at 425 for 25-27 minutes tossing halfway through. The bread should be dry and toasted and the vegetables will be soft and golden.
- On the stove top heat a large pot over medium heat. Add the butter, onion and celery. Cook for 2-4 minutes until the celery and onion are translucent.
- Sprinkle the poultry seasoning into the onion and celery mix. Stir the mixture together. You'll then add in roasted vegetables and bread. Then pour the chicken broth into the mixture and toss to coat.
- Spray a 9x13 dish with cooking spray. Pour the stuffing mixture into the casserole dish. Bake at 425 for 25-30 minutes or until the top is golden brown.

[Recipe Link](#)