



# VEGAN STUFFING

(recipe from [Delish](#))

**PREP:** 25 mins **TOTAL:** 1 hr 40 mins **SERVINGS:** 8



## INGREDIENTS:

- 1 loaf of crusty country bread
- Cooking spray
- 3 tbsp. extra-virgin olive oil
- 1 large onion, diced
- 4 stalks celery, thinly sliced
- 6 cloves garlic, minced
- 2 c. vegetable stock or water
- Kosher salt
- Freshly ground black pepper
- 3 sprigs thyme, stems removed
- 2 sprigs sage, finely chopped
- 1 sprig rosemary, finely chopped

## DIRECTIONS:

1. The day before: Slice bread into 1" cubes and leave out overnight to dry out. (Alternately, place bread on baking sheets and bake at 200° for 20 minutes.)
2. Preheat oven to 350° and grease a 3-quart baking dish with cooking spray.
3. Heat oil in a large skillet over medium heat, add onion, and cook until lightly charred in some spots, about 5 minutes. Add celery and garlic and continue to cook, stirring occasionally, until celery starts looking translucent. Add vegetable stock to pan with veggies and scrape up any browned bits with a wooden spoon.
4. Season with salt and pepper.
5. Mix bread with vegetable mixture and chopped herbs until well combined and transfer to prepared pan.
6. Cover tightly with foil and bake for 40 minutes. Remove foil and continue to bake until stuffing is golden brown and crisp on top, about 35 minutes more.