



## Classic Herbed Bread Dressing

 Vegetarian

READY IN



45 min.

SERVINGS



12

CALORIES



126 kcal

### Ingredients

- 12 ounces bread baguette french ()
- 3 tablespoons butter divided
- 1.5 cups celery thinly sliced
- 8 ounces cremini mushrooms sliced
- 0.5 teaspoon marjoram dried
- 1 large eggs lightly beaten
- 1.5 tablespoons sage fresh chopped
- 1 tablespoon thyme leaves fresh chopped
- 0.5 teaspoon ground pepper black

- 1 teaspoon kosher salt
- 1.5 cups onion chopped
- 2 cups turkey broth homemade

## Equipment

- bowl
- frying pan
- baking sheet
- sauce pan
- oven
- whisk
- baking pan

## Directions

- Preheat oven to 32
- Place bread on a baking sheet; bake at 325 for 25 minutes, stirring once.
- Place bread in a large bowl; increase oven temperature to 37
- Melt 2 tablespoons butter in a large skillet over medium heat.
- Add mushrooms, onion, and celery; cover. Cook 5 minutes. Uncover; cook 17 minutes or until tender. Stir in herbs.
- Add mushroom mixture, salt, and pepper to bread.
- Bring broth to a boil in a small saucepan; boil 15 minutes or until reduced to 1 1/2 cups. Cool to room temperature.
- Combine broth and egg in a medium bowl, stirring with a whisk.
- Add to bread mixture, tossing to coat. Spoon bread mixture into a 3-quart baking dish coated with cooking spray. Cover and bake at 375 for 15 minutes.
- Melt 1 tablespoon butter. Uncover dressing; brush with butter.
- Bake, uncovered, 25 minutes or until top is lightly browned.

## Nutrition Facts



■ PROTEIN 14.62% ■ FAT 28.68% ■ CARBS 56.7%

## Properties

Glycemic Index:22.21, Glycemic Load:11.85, Inflammation Score:-7, Nutrition Score:11.242173897183%

## Flavonoids

Apigenin: 0.38mg, Apigenin: 0.38mg, Apigenin: 0.38mg, Apigenin: 0.38mg Luteolin: 0.4mg, Luteolin: 0.4mg, Luteolin: 0.4mg, Luteolin: 0.4mg Isorhamnetin: 1mg, Isorhamnetin: 1mg, Isorhamnetin: 1mg, Isorhamnetin: 1mg Kaempferol: 0.16mg, Kaempferol: 0.16mg, Kaempferol: 0.16mg, Kaempferol: 0.16mg Myricetin: 0.01mg, Myricetin: 0.01mg, Myricetin: 0.01mg, Myricetin: 0.01mg Quercetin: 4.11mg, Quercetin: 4.11mg, Quercetin: 4.11mg, Quercetin: 4.11mg

## Nutrients (% of daily need)

Calories: 126.34kcal (6.32%), Fat: 4.11g (6.33%), Saturated Fat: 2.13g (13.29%), Carbohydrates: 18.3g (6.1%), Net Carbohydrates: 16.86g (6.13%), Sugar: 2.84g (3.15%), Cholesterol: 23.81mg (7.94%), Sodium: 550.33mg (23.93%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 4.72g (9.44%), Copper: 2.44mg (121.83%), Selenium: 14.65µg (20.93%), Manganese: 0.33mg (16.47%), Vitamin B1: 0.24mg (16.25%), Vitamin B2: 0.27mg (16.08%), Folate: 50.29µg (12.57%), Vitamin B3: 2.25mg (11.25%), Iron: 1.55mg (8.62%), Phosphorus: 72.97mg (7.3%), Potassium: 201.47mg (5.76%), Fiber: 1.44g (5.75%), Vitamin B5: 0.51mg (5.09%), Vitamin B6: 0.09mg (4.7%), Zinc: 0.66mg (4.42%), Magnesium: 17.49mg (4.37%), Vitamin K: 4.4µg (4.19%), Calcium: 40.38mg (4.04%), Vitamin A: 196.34IU (3.93%), Vitamin C: 2.81mg (3.4%), Vitamin E: 0.24mg (1.61%), Vitamin B12: 0.07µg (1.16%)