



Country Bread Stuffing with Smoked Ham, Goat Cheese, and Dried Cherries

READY IN



45 min.

SERVINGS



10

CALORIES



348 kcal

SIDE DISH

Ingredients

- ☐ 6 tablespoons butter ()
- ☐ 1.5 cups celery thinly sliced
- ☐ 0.5 cup cherries dried
- ☐ 1 pound top white country-style
- ☐ 0.3 cup parsley fresh chopped
- ☐ 4 teaspoons thyme sprigs fresh chopped
- ☐ 1 large garlic clove minced
- ☐ 4 ounces goat cheese fresh chilled crumbled

- ☐ 1 cup bell pepper green finely chopped
- ☐ 0.5 cup hazelnuts husked toasted coarsely chopped
- ☐ 0.3 cup olive oil
- ☐ 1.5 cups onion finely chopped
- ☐ 1.3 cups ham smoked chopped (preferably from 2 meaty ham hocks)
- ☐ 1.8 cups chicken broth

Equipment

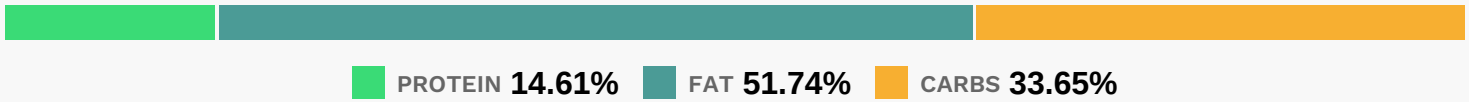
- ☐ bowl
- ☐ frying pan
- ☐ baking sheet
- ☐ oven
- ☐ aluminum foil
- ☐ glass baking pan

Directions

- ☐ Preheat oven to 375°F.
- ☐ Place cherries in bowl; cover with boiling water.
- ☐ Let stand until soft, about 15 minutes.
- ☐ Drain.
- ☐ Cut bottom crust and short ends off bread; discard.
- ☐ Cut remaining bread with crust into 1-inch cubes (10 cups loosely packed).
- ☐ Place in large bowl.
- ☐ Add oil, thyme, and garlic; toss.
- ☐ Spread out on large rimmed baking sheet.
- ☐ Sprinkle with salt and pepper.
- ☐ Bake until golden and slightly crunchy, stirring often, about 20 minutes. Return to same large bowl.
- ☐ Melt butter in large skillet over medium-high heat.

- ☐ Add next 4 ingredients. sauté until vegetables are soft, about 10 minutes.
- ☐ Mix in parsley and cherries. DO AHEAD Bread cubes and vegetable mixture can be made 1 day ahead. Cover separately. Store bread at room temperature. Chill vegetables.
- ☐ Preheat oven to 375°F. Butter 11x7x2-inch glass baking dish. Stir vegetables and nuts into bread cubes.
- ☐ Add hot broth, tossing to coat.
- ☐ Mix in cheese.
- ☐ Transfer to dish. Cover with buttered foil, buttered side down.
- ☐ Bake until heated through, about 25 minutes. Uncover and bake until top is brown, about 25 minutes longer, and serve.

Nutrition Facts



Properties

Glycemic Index:34.35, Glycemic Load:19.11, Inflammation Score:-8, Nutrition Score:14.844782510529%

Flavonoids

Cyanidin: 2.49mg, Cyanidin: 2.49mg, Cyanidin: 2.49mg, Cyanidin: 2.49mg Pelargonidin: 0.02mg, Pelargonidin: 0.02mg, Pelargonidin: 0.02mg, Pelargonidin: 0.02mg Peonidin: 0.1mg, Peonidin: 0.1mg, Peonidin: 0.1mg, Peonidin: 0.1mg Catechin: 0.37mg, Catechin: 0.37mg, Catechin: 0.37mg, Catechin: 0.37mg Epigallocatechin: 0.19mg, Epigallocatechin: 0.19mg, Epigallocatechin: 0.19mg, Epigallocatechin: 0.19mg Epicatechin: 0.36mg, Epicatechin: 0.36mg, Epicatechin: 0.36mg, Epicatechin: 0.36mg Epigallocatechin 3-gallate: 0.06mg, Epigallocatechin 3-gallate: 0.06mg, Epigallocatechin 3-gallate: 0.06mg, Epigallocatechin 3-gallate: 0.06mg Apigenin: 4.77mg, Apigenin: 4.77mg, Apigenin: 4.77mg, Apigenin: 4.77mg Luteolin: 1.26mg, Luteolin: 1.26mg, Luteolin: 1.26mg, Luteolin: 1.26mg Isorhamnetin: 1.21mg, Isorhamnetin: 1.21mg, Isorhamnetin: 1.21mg, Isorhamnetin: 1.21mg Kaempferol: 0.25mg, Kaempferol: 0.25mg, Kaempferol: 0.25mg, Kaempferol: 0.25mg Myricetin: 0.31mg, Myricetin: 0.31mg, Myricetin: 0.31mg, Myricetin: 0.31mg Quercetin: 5.43mg, Quercetin: 5.43mg, Quercetin: 5.43mg, Quercetin: 5.43mg

Nutrients (% of daily need)

Calories: 347.63kcal (17.38%), Fat: 20.48g (31.51%), Saturated Fat: 7.59g (47.44%), Carbohydrates: 29.97g (9.99%), Net Carbohydrates: 27.16g (9.88%), Sugar: 5.02g (5.58%), Cholesterol: 33.48mg (11.16%), Sodium: 654.05mg (28.44%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 13.02g (26.03%), Vitamin K: 43.8µg (41.71%), Manganese: 0.71mg (35.55%), Vitamin B1: 0.4mg (26.42%), Vitamin C: 19.12mg (23.18%), Folate: 79.37µg (19.84%), Selenium: 13.74µg (19.63%), Copper: 0.36mg (18.21%), Phosphorus: 175.47mg (17.55%), Iron: 3.09mg (17.17%), Vitamin B2: 0.29mg (16.85%), Vitamin B3: 3.11mg (15.57%), Vitamin E: 2.11mg (14.06%), Vitamin A: 662.82IU (13.26%),

Fiber: 2.81g (11.25%), Magnesium: 41.95mg (10.49%), Vitamin B6: 0.2mg (10.01%), Potassium: 324.33mg (9.27%),
Zinc: 1.28mg (8.54%), Calcium: 72.66mg (7.27%), Vitamin B5: 0.4mg (4.01%), Vitamin B12: 0.08µg (1.29%)