



"Simple is Best" Dressing

 Vegetarian

READY IN



45 min.

SERVINGS



10

CALORIES



288 kcal

SIDE DISH

Ingredients

- ☐ 1 teaspoon pepper black freshly ground
- ☐ 10 cups sandwich bread white
- ☐ 2 large eggs
- ☐ 0.5 cup flat parsley chopped
- ☐ 1 tablespoon rosemary leaves fresh chopped
- ☐ 2 tablespoons sage fresh chopped
- ☐ 1 tablespoon thyme sprigs fresh chopped
- ☐ 2 teaspoons kosher salt

- ☐ 2.5 cups chicken broth low-sodium divided
- ☐ 0.8 cup butter unsalted plus more for baking dish ()
- ☐ 2.5 cups onion yellow chopped

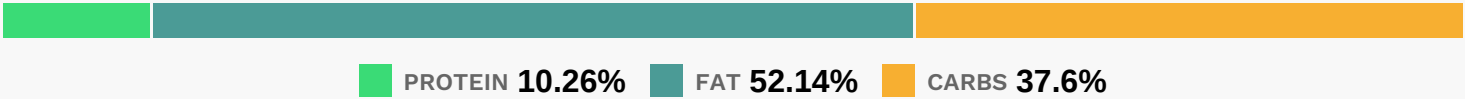
Equipment

- ☐ bowl
- ☐ baking sheet
- ☐ oven
- ☐ whisk
- ☐ baking pan
- ☐ aluminum foil

Directions

- ☐ Preheat oven to 250°F. Butter a 13x9x2"baking dish and set aside. Scatter bread in asingle layer on a rimmed baking sheet.
- ☐ Bake,stirring occasionally, until dried out, about1 hour.
- ☐ Let cool; transfer to a very large bowl.
- ☐ Meanwhile, melt 3/4 cup butter in a largesillet over medium-high heat; add onionsand celery. Stir often until just beginning tobrown, about 10 minutes.
- ☐ Add to bowl withbread; stir in herbs, salt, and pepper.
- ☐ Drizzlein 1 1/4 cups broth and toss gently.
- ☐ Let cool.
- ☐ Preheat oven to 350°F.
- ☐ Whisk 1 1/4 cupsbroth and eggs in a small bowl.
- ☐ Add tobread mixture; fold gently until thoroughlycombined.
- ☐ Transfer to prepared dish, coverwith foil, and bake until an instant-readthermometer inserted into the center ofddressing registers 160°F, about 40 minutes.DO AHEAD: Dressing can be made 1 dayahead. Uncover; let cool. Cover; chill.
- ☐ Bake dressing, uncovered, until set andtop is browned and crisp, 40-45 minuteslonger (if chilled, add 10-15 minutes).

Nutrition Facts



Properties

Glycemic Index:21.08, Glycemic Load:16.69, Inflammation Score:-8, Nutrition Score:15.757826027663%

Flavonoids

Naringenin: 0.05mg, Naringenin: 0.05mg, Naringenin: 0.05mg, Naringenin: 0.05mg Apigenin: 6.49mg, Apigenin: 6.49mg, Apigenin: 6.49mg, Apigenin: 6.49mg Luteolin: 0.36mg, Luteolin: 0.36mg, Luteolin: 0.36mg, Luteolin: 0.36mg Isorhamnetin: 2mg, Isorhamnetin: 2mg, Isorhamnetin: 2mg, Isorhamnetin: 2mg Kaempferol: 0.3mg, Kaempferol: 0.3mg, Kaempferol: 0.3mg, Kaempferol: 0.3mg Myricetin: 0.46mg, Myricetin: 0.46mg, Myricetin: 0.46mg, Myricetin: 0.46mg Quercetin: 8.13mg, Quercetin: 8.13mg, Quercetin: 8.13mg, Quercetin: 8.13mg

Nutrients (% of daily need)

Calories: 287.61kcal (14.38%), Fat: 16.88g (25.98%), Saturated Fat: 9.6g (60%), Carbohydrates: 27.4g (9.13%), Net Carbohydrates: 25.32g (9.21%), Sugar: 4.25g (4.72%), Cholesterol: 73.8mg (24.6%), Sodium: 717.01mg (31.17%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 7.47g (14.95%), Copper: 3.76mg (188.05%), Vitamin K: 51µg (48.57%), Manganese: 0.49mg (24.32%), Selenium: 13.89µg (19.85%), Vitamin B1: 0.26mg (17.21%), Folate: 67.89µg (16.97%), Vitamin A: 773.62IU (15.47%), Vitamin B3: 3.07mg (15.34%), Calcium: 132.85mg (13.28%), Iron: 2.38mg (13.21%), Vitamin B2: 0.2mg (11.55%), Phosphorus: 107.41mg (10.74%), Vitamin C: 8.11mg (9.84%), Fiber: 2.08g (8.31%), Potassium: 209.77mg (5.99%), Vitamin B6: 0.12mg (5.96%), Magnesium: 23.48mg (5.87%), Zinc: 0.74mg (4.93%), Vitamin B5: 0.48mg (4.82%), Vitamin E: 0.63mg (4.21%), Vitamin D: 0.46µg (3.04%), Vitamin B12: 0.18µg (2.95%)