



WHATSheATE



## Sweet Potato Stuffing with Bacon and Thyme

READY IN



45 min.

SERVINGS



16

CALORIES



605 kcal

SIDE DISH

### Ingredients

- ☐ 10 cups crusty baguette with crust (from 1 1/2 one-pound baguettes)
- ☐ 2 tablespoons butter ()
- ☐ 3 cups celery
- ☐ 1.3 teaspoons kosher salt ()
- ☐ 3 large eggs
- ☐ 1.5 tablespoons thyme sprigs fresh chopped
- ☐ 1.3 cups chicken broth
- ☐ 4 cups onion (from 2 large onions)
- ☐ 1.3 cups orange juice fresh

- ☐ 6.5 cups sweet potatoes and into peeled (yams;)
- ☐ 1 pound bacon thick-cut cut into 1/2-inch pieces

## Equipment

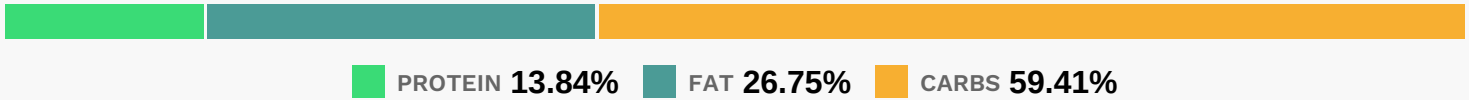
- ☐ bowl
- ☐ baking sheet
- ☐ paper towels
- ☐ oven
- ☐ whisk
- ☐ pot
- ☐ baking pan
- ☐ slotted spoon
- ☐ glass baking pan

## Directions

- ☐ Position rack in center of oven; preheat to 350°F.
- ☐ Spread bread cubes in single layer on large baking sheet; bake until almost firm to touch, about 10 minutes. Cool. DO AHEAD: Can be made 1 day ahead. Store in airtight container at room temperature.
- ☐ Place bread cubes in extra-large bowl. Cook bacon in heavy large pot over medium heat until crisp. Using slotted spoon, transfer bacon to paper towels to drain.
- ☐ Pour off and discard all but 3 tablespoons bacon drippings from pot; place pot over medium-high heat.
- ☐ Add butter, then sweet potatoes, onions, celery, thyme, and 1 1/4 teaspoons coarse salt to pot. Sauté until onions are slightly soft but not brown, 6 to 8 minutes.
- ☐ Add orange juice and bring to boil; cook until sweet potatoes are almost tender and juice is almost absorbed, about 5 minutes.
- ☐ Add bacon and sweet potato mixture to bowl with bread cubes. Season with more salt and freshly ground black pepper. Cool slightly. DO AHEAD: Can be made 1 day ahead. Cover; chill.
- ☐ Preheat oven to 350°F. Butter 15 x 10 x 2-inch glass baking dish.

- ☐ Whisk eggs and1 1/3 cups chicken broth in medium bowl toblend; add to stuffing and toss to combine.
- ☐ Transfer to prepared baking dish.
- ☐ Bake stuffing uncovered until top islightly browned and crisp around edges,50 minutes to 1 hour.
- ☐ Bon Appétit

## Nutrition Facts



## Properties

Glycemic Index:20.98, Glycemic Load:56.2, Inflammation Score:-10, Nutrition Score:27.554347919381%

## Flavonoids

Eriodictyol: 0.04mg, Eriodictyol: 0.04mg, Eriodictyol: 0.04mg, Eriodictyol: 0.04mg Hesperetin: 2.47mg, Hesperetin: 2.47mg, Hesperetin: 2.47mg, Hesperetin: 2.47mg Naringenin: 0.44mg, Naringenin: 0.44mg, Naringenin: 0.44mg, Naringenin: 0.44mg Apigenin: 0.57mg, Apigenin: 0.57mg, Apigenin: 0.57mg, Apigenin: 0.57mg Luteolin: 0.51mg, Luteolin: 0.51mg, Luteolin: 0.51mg, Luteolin: 0.51mg Isorhamnetin: 2mg, Isorhamnetin: 2mg, Isorhamnetin: 2mg, Isorhamnetin: 2mg Kaempferol: 0.31mg, Kaempferol: 0.31mg, Kaempferol: 0.31mg, Kaempferol: 0.31mg Myricetin: 0.04mg, Myricetin: 0.04mg, Myricetin: 0.04mg, Myricetin: 0.04mg Quercetin: 8.25mg, Quercetin: 8.25mg, Quercetin: 8.25mg, Quercetin: 8.25mg

## Nutrients (% of daily need)

Calories: 605.38kcal (30.27%), Fat: 17.87g (27.49%), Saturated Fat: 5.84g (36.53%), Carbohydrates: 89.27g (29.76%), Net Carbohydrates: 83.43g (30.34%), Sugar: 12.94g (14.38%), Cholesterol: 57.35mg (19.12%), Sodium: 1360.37mg (59.15%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 20.8g (41.6%), Vitamin A: 7928.6IU (158.57%), Vitamin B1: 1.03mg (68.41%), Selenium: 34.65µg (49.5%), Folate: 189.53µg (47.38%), Manganese: 0.92mg (45.85%), Vitamin B3: 8.63mg (43.17%), Vitamin B2: 0.61mg (35.93%), Iron: 6.03mg (33.51%), Phosphorus: 251.93mg (25.19%), Fiber: 5.84g (23.37%), Vitamin B6: 0.43mg (21.63%), Calcium: 201.16mg (20.12%), Vitamin C: 16.23mg (19.67%), Potassium: 604.85mg (17.28%), Magnesium: 66.12mg (16.53%), Copper: 0.32mg (16.21%), Vitamin B5: 1.43mg (14.32%), Zinc: 1.92mg (12.81%), Vitamin K: 11.29µg (10.75%), Vitamin E: 0.9mg (5.98%), Vitamin B12: 0.25µg (4.13%), Vitamin D: 0.3µg (2.01%)