



Wild Mushroom-Bacon Sourdough Dressing

READY IN



110 min.

SERVINGS



8

CALORIES



541 kcal

LUNCH

MAIN COURSE

MAIN DISH

DINNER

Ingredients

- ☐ 0.8 pound bacon cut into 1/2-inch dice
- ☐ 0.3 cup canola oil
- ☐ 3 cups chicken broth low-sodium homemade canned
- ☐ 0.5 pound cremini mushrooms thinly sliced
- ☐ 2 large eggs lightly beaten
- ☐ 0.5 cup parsley fresh chopped
- ☐ 2 tablespoons sage fresh finely chopped
- ☐ 2 tablespoons thyme leaves fresh finely chopped
- ☐ 5 cloves garlic finely chopped

- ☐ 8 servings kosher salt and pepper freshly ground
- ☐ 1 large onion diced spanish finely
- ☐ 0.5 pound oyster mushrooms roughly chopped
- ☐ 0.5 pound mushroom caps roughly chopped
- ☐ 1.3 pounds sourdough bread cut into 1/2-inch cubes 12 cups
- ☐ 8 servings butter unsalted for the baking dish

Equipment

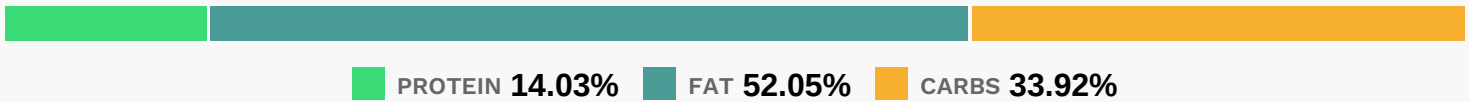
- ☐ bowl
- ☐ frying pan
- ☐ baking sheet
- ☐ paper towels
- ☐ oven
- ☐ baking pan
- ☐ aluminum foil
- ☐ stove
- ☐ slotted spoon

Directions

- ☐ Preheat the oven to 350 degrees F.
- ☐ Spread the bread cubes in an even layer on a large baking sheet and bake, stirring a few times, until light golden brown, about 12 minutes. Allow to cool, then transfer to a very large bowl.
- ☐ Increase the oven temperature to 375 degrees F.
- ☐ Combine the mushrooms on a baking sheet, toss with 3 tablespoons canola oil and season with salt and pepper. Roast in the oven, stirring several times, until soft and golden brown, about 25 minutes.
- ☐ Meanwhile, heat the remaining 1 tablespoon oil in a large high-sided saute pan over medium heat.
- ☐ Add the bacon and cook, stirring occasionally, until the fat has rendered, about 10 minutes.

- ☐ Remove with a slotted spoon to a paper towel-lined plate.
- ☐ Pour off all but about 2 tablespoons of the fat from the pan and place it back on the stove over high heat.
- ☐ Add the onion and cook, stirring, until soft, about 4 minutes.
- ☐ Add the garlic and cook 1 minute.
- ☐ Add 3 cups chicken stock and the herbs, season with salt and pepper and bring to a simmer.
- ☐ Add the mushrooms to the bowl with the bread, then add the stock mixture, the bacon and the eggs; season with salt and pepper and gently stir until combined. The mixture should be very wet; add more stock if needed. Butter a 9-by-13-inch baking dish.
- ☐ Add the stuffing and cover with foil.
- ☐ Bake 20 minutes, then remove the foil and continue baking until golden brown, 30 to 40 more minutes.
- ☐ Remove from the oven and let cool 10 minutes before serving.
- ☐ Photograph by Linda Pugliese

Nutrition Facts



Properties

Glycemic Index:30.81, Glycemic Load:29.42, Inflammation Score:-9, Nutrition Score:28.506521535956%

Flavonoids

Apigenin: 8.13mg, Apigenin: 8.13mg, Apigenin: 8.13mg, Apigenin: 8.13mg Luteolin: 0.84mg, Luteolin: 0.84mg, Luteolin: 0.84mg, Luteolin: 0.84mg Isorhamnetin: 0.94mg, Isorhamnetin: 0.94mg, Isorhamnetin: 0.94mg, Isorhamnetin: 0.94mg Kaempferol: 0.18mg, Kaempferol: 0.18mg, Kaempferol: 0.18mg, Kaempferol: 0.18mg Myricetin: 0.59mg, Myricetin: 0.59mg, Myricetin: 0.59mg, Myricetin: 0.59mg Quercetin: 3.85mg, Quercetin: 3.85mg, Quercetin: 3.85mg, Quercetin: 3.85mg

Nutrients (% of daily need)

Calories: 540.69kcal (27.03%), Fat: 31.81g (48.95%), Saturated Fat: 9.75g (60.93%), Carbohydrates: 46.65g (15.55%), Net Carbohydrates: 42.72g (15.53%), Sugar: 5.76g (6.4%), Cholesterol: 85.32mg (28.44%), Sodium: 959.57mg (41.72%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 19.29g (38.58%), Copper: 5.01mg (250.35%), Vitamin K: 67.48µg (64.27%), Selenium: 42.79µg (61.13%), Vitamin B3: 10.05mg (50.24%), Vitamin B1: 0.71mg (47.55%), Vitamin B2: 0.74mg (43.69%), Manganese: 0.76mg (37.93%), Folate: 124.85µg (31.21%), Phosphorus: 300.83mg (30.08%), Iron: 4.74mg (26.31%), Vitamin B6: 0.42mg (20.99%), Vitamin B5: 1.94mg

(19.44%), Potassium: 666.7mg (19.05%), Zinc: 2.47mg (16.46%), Fiber: 3.92g (15.7%), Magnesium: 53.17mg (13.29%), Vitamin A: 621.38IU (12.43%), Vitamin E: 1.84mg (12.27%), Vitamin C: 9.76mg (11.83%), Calcium: 87.16mg (8.72%), Vitamin B12: 0.45µg (7.49%), Vitamin D: 0.84µg (5.57%)