



Chestnut Stuffing

- **Olive Oil for pan**
 - **25g butter to dot on top (optional)**
 - **150g breadcrumbs (3-4 slices of wholegrain bread blitzed)**
 - **1-2 sticks celery**
 - **3-4 mushrooms diced**
 - **1 onion**
 - **Parsley / sage / thyme / rosemary or herbs of your choice**
 - **Seasalt & black pepper**
 - **10-12 chestnuts chopped**
 - **1 chopped pink lady apple**
 - **25g dried cranberries**
 - **1 beaten egg**
 - **100-200ml chicken broth (good for moisture or 3tbsp of nutritional yeast mixed in warm water to make 100ml -200ml of healthy savoury flavour)**
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- Heat a pan with olive oil and saute the celery and onion for 5 minutes. Add the apple, diced mushroom and herbs and saute for another 5 minutes. Take off the heat.
 - In a bowl, add the breadcrumbs , chopped chestnuts, salt , pepper , dried cranberries and broth / stock and toss mixture well.
 - Add the beaten egg
 - Place in a lined dish , dot with butter and cover with foil.
 - Bake for 25 minutes (take off foil for the last 5 -10 minutes to brown)
 - Rest for 15 minutes before serving.