

Bread, Quinoa & Cranberry Stuffing – Gluten-Free

Ingredients

- 1 lb gluten free bread, cubed
- 2 cups cooked quinoa
- 1 cup dried cranberries
- 1 cup pecans, chopped
- 1 ½ tablespoons olive oil
- 3 medium yellow onions, chopped
- 5 stalks celery, chopped
- 8 cloves garlic, minced
- 2 tablespoons chopped fresh thyme (or 2 teaspoons dried)
- 1 tablespoon chopped fresh sage (or 1 teaspoon dried)
- ½ cup fresh parsley, chopped (or 3 tablespoons dried)
- 1 teaspoon sea salt
- ½ teaspoon fresh ground black pepper
- 1 cup unsweetened almond milk or milk of choice
- 1 tablespoon butter
- Salt and pepper to taste

Instructions

1. Preheat oven to 250 degrees. Place cubed bread on a rimmed baking sheet. Bake for one hour, stirring occasionally. Transfer to a large bowl. Toss with cooked quinoa, cranberries, and pecan halves.
2. Meanwhile, heat olive oil in a large skillet. Add onions and cook for 8 minutes. Add celery and cook for five minutes more. Add garlic, thyme, sage and parsley, salt and pepper and cook for one more minute. Transfer to bowl with bread and toss well.
3. Preheat oven to 350 degrees.
4. Return the skillet to the stove and heat to medium low. Add milk and butter and bring to a simmer, stirring occasionally. Cook for 2 minutes and then add milk mixture to stuffing. Season to taste with salt and pepper.
5. Transfer to a baking dish and bake for 30 minutes. If desired, top with gravy.



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