

Swift Stuffing Bites

Ingredients:

- 4 cups bread cubes (preferably stale)
- 1/2 cup butter
- 1 onion, diced
- 2 celery stalks, diced
- 1 cup chicken broth
- 1 tsp sage
- 1 tsp thyme
- Salt and pepper to taste

Instructions:

1. Preheat oven to 375°F (190°C).
2. Melt butter in a skillet over medium heat. Add onion and celery, cook until soft.
3. In a large bowl, combine bread cubes, onion mixture, sage, thyme, salt, and pepper.
4. Add chicken broth and mix until bread is moist.
5. Transfer to a baking dish and bake for 20 minutes or until golden brown.

Prep Time: 30 minutes



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