

# Cranberry Pumpkin Seed Stuffing

10 ingredients · 35 minutes · 8 servings



## Directions

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1. Preheat the oven to 350°F (175°C).
2. Heat the oil in a pan over medium-high heat. Cook the onion, celery, and cranberries for about five minutes. Set aside.
3. In a large bowl, combine the bread, broth, and eggs until evenly absorbed. Stir in the pumpkin seeds, poultry seasoning, salt, and cooked veggies. Transfer to a baking dish and bake for 25 minutes, or until golden brown. Enjoy!

## Notes

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### Leftovers

Refrigerate in an airtight container for up to three days.

### Serving Size

One serving equals approximately one cup.

### More Flavor

Add garlic. Use butter instead of oil.

## Ingredients

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- 1 tbsp Avocado Oil
- 1/2 Yellow Onion (diced)
- 3 stalks Celery (diced)
- 1/2 cup Dried Unsweetened Cranberries
- 14 slices Gluten-Free Bread (small, cubed or torn)
- 1 cup Vegetable Broth
- 3 Egg (whisked)
- 1/4 cup Pumpkin Seeds
- 2 tbsps Poultry Seasoning
- 1 tsp Sea Salt (to taste)