

## Caramelized Onion and Apple Stuffing

### Ingredients

- 3 tbsp. olive oil
- 1 fresh loaf bread
- 2 onions
- Salt
- Pepper
- 3 stalk celery
- 2 medium parsnips
- 2 clove garlic
- 1 cup chopped fresh flat-leaf parsley
- ¼ cup chopped fresh sage
- 3½ cup low-sodium chicken broth
- 2 red apples
- 3 large eggs



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### Method

**Step 1** – Heat oven to 375°F. Oil an Original Cane 11.4 inch Rectangular Dish. Place the bread on a baking tray and bake until dry and beginning to turn golden brown. Transfer to a large Mason Cash Mixing Bowl.

**Step 2** - Meanwhile, heat 3 tablespoons oil in a large pan over a medium heat. Add the onions, season with salt and pepper, cover and cook for 10 minutes, stirring occasionally.

**Step 3** - Add the celery and parsnips and cook until the vegetables are tender and the onions are beginning to brown.

**Step 4** - Stir in the garlic, parsley and sage and cook, stirring, for a further minute.

**Step 5** - Pour the chicken broth over the toasted bread and toss until nearly absorbed. Add the vegetable mixture, apples and fold in the egg.

**Step 6** - Then transfer the mixture to the prepared Original Cane 11.4 inch Rectangular Dish. Cover loosely with oiled foil and bake for 25 minutes. Uncover and bake for 15 minutes more until golden brown.