

# Hazelnut Stuffing

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## Ingredients:

5 cups of diced bread.  
1 ½ cups of chopped toasted hazelnuts.  
1 cup of celery, chopped.  
½ cup of mushrooms, sliced.  
½ cup of chicken broth.  
¼ cup of onion, chopped.  
2 garlic cloves, minced.  
5 tablespoons of butter.  
1 teaspoon of dried thyme.

## Directions:

In a suitably sized skillet, heat the butter on medium heat.

Add celery, mushrooms, onion, minced garlic and thyme. Cook, stirring regularly, until the celery is tender.

Add chicken the broth; heat to simmering.

Remove from heat and stir in the diced bread and the hazelnuts.

Cover and allow to stand for 5 minutes.

Spoon the stuffing into a greased casserole dish and bake at 350°F (175°C) for 35 minutes.