Roasted Red Pepper Stuffing



A side dish no Thanksgiving dinner is complete without. Bring this autumn-inspired dish to your dinner this year and we'd be surprised if you go home with any leftovers.

Timing

Prep time	Total time	Skill level
		Easy

What You'll Need

- 4 red bell peppers, roasted, seeds removed, and cut in 1-inch pieces
- 2 slices dry bread, cut into cubes
- 2 cups sweet potatoes, peeled and cut into 1-inch cubes
- 1 Granny Smith apple, core removed and cut into 1-inch chunks
- 1 cup finely chopped white onion
- 2 stalks celery, chopped
- 2 cloves garlic, chopped
- 2 tbsp chopped fresh parsley or 2 tsp dried
- 2 tsp dried thyme
- 1 tbsp poultry seasoning
- Sea salt and black pepper to taste

- 1 cup chicken or vegetable broth

Directions

1. Preheat the oven to 400 degrees F.
2. Place all the ingredients in a bowl except the broth. Toss to mix. Grease an 8 x 8-inch pan. Place the mixture into the pan. Spread evenly and pour the broth over top of all of it. Press down to pack it tightly.
3. Put in the oven and bake for 30 minutes. Serve.

To roast the peppers: Cut the peppers in half and remove the seeds. Flatten the peppers. Place on a baking sheet and place under the broiler. Broil until the skins blacken. Remove from the oven and let cool. Peel the skin off the peppers and discard the skins. This can be done ahead of time. The peppers can be stored in an airtight container in the refrigerator for several days or stored longer in the freezer

Note: If roasting a chicken or turkey, the stuffing can be stuffed into the bird and baked with it.