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Classic Chestnut Stuffing

This old-fashioned stuffing recipe is packed with warm winter flavor!

BY [CHRISTOPHER MICHEL](#) PUBLISHED: NOV 17, 2024

Yields:

8 - 10 serving(s)

Prep Time:

20 mins

Total Time:

1 hr

Ingredients

4 Tbsp. (1/2 stick) unsalted butter, plus more for baking dish

1 large white onion, chopped

2 stalks celery, chopped

1 (8-ounce) package mushrooms, chopped

Kosher salt and freshly ground black pepper

1/2 cup chopped fresh flat-leaf parsley

1 Tbsp. chopped fresh sage

1 Tbsp. chopped fresh thyme

2 (5.2-ounce) packages whole peeled and roasted chestnuts, coarsely chopped

1 lb. sourdough bread, cubed and left out overnight to stale

2 1/2 cups chicken stock

1 large egg, well beaten

Directions

Step 1

Preheat oven to 400°F. Lightly butter a 9- by 13-inch baking dish. Melt butter in a large skillet over medium heat. Add onion, celery, and mushrooms. Season with salt and pepper. Cook, stirring frequently, until tender, 8 to 10 minutes. Stir in parsley, sage, thyme, and chestnuts. Cook until warmed through, 1 to 2 minutes. Transfer to a large bowl.

Step 2

Add bread, broth, and egg. Stir until liquid is mostly absorbed. Transfer to prepared baking dish. Bake until cooked through and top is golden brown, 35 to 40 minutes.