

Easy Stuffing Recipe

PREP TIME 15 minutes
COOK TIME 55 minutes
TOTAL TIME 1 hour 10 minutes
SERVINGS 12 servings
AUTHOR [Holly Nilsson](#)



★★★★★
4.99 from 876 votes

This classic stuffing recipe will complete just about any meal! Celery, onions, and butter are tossed with dried bread cubes, then topped with broth and baked until hot and golden.

Ingredients

- 2 small onions diced
- 4 stalks celery diced
- $\frac{2}{3}$ cup butter
- 1 $\frac{1}{2}$ teaspoons [poultry seasoning](#) or $\frac{1}{2}$ teaspoon ground sage
- black pepper
- salt to taste
- 12 cups bread cubes
- 3-4 cups chicken broth
- 2 tablespoons fresh parsley
- 1 tablespoon fresh herbs sage, thyme, rosemary

Instructions

1. Preheat oven to 350°F.
2. Melt butter in a large skillet over medium heat. Add onion, celery and poultry seasoning (and rosemary if using). Cook over medium-low until tender (do not brown), about 10-12 minutes.
3. Place bread cubes in a large bowl. Add onion mixture, parsley and fresh herbs.
4. Pour broth overtop until cubes are moist (but not soggy) and gently toss. You may not need all of the broth. Season with salt and pepper to taste.
5. Place mixture in a serving dish, dot with additional butter and cover.
6. Bake 35 minutes, uncover and bake an additional 10 minutes.

Notes

If using rosemary in the herbs, cook along with the onions/celery. To stuff turkey, stuffing must be cooled completely in the refrigerator at least 45 minutes.

To Make Ahead: Prepare as directed, cover tightly and refrigerate up to 48 hours.

To bake, remove from the fridge at least 30 minutes before baking. Prepare as directed (you may need to add a few minutes extra if it's still cold from the fridge).

Nutrition Information

Calories: 185, Carbohydrates: 16g, Protein: 3g, Fat: 11g, Saturated Fat: 6g, Cholesterol: 27mg, Sodium: 462mg, Potassium: 175mg, Fiber: 1g, Sugar: 2g, Vitamin A: 435IU, Vitamin C: 6.8mg, Calcium: 61mg, Iron: 1.4mg

(Nutrition information provided is an estimate and will vary based on cooking methods and brands of ingredients used.)
© SpendWithPennies.com. Content and photographs are copyright protected. Sharing of this recipe is both encouraged and appreciated. Copying and/or pasting full recipes to any social media is strictly prohibited. [Please view my photo use policy here.](#)