

Udi's Gluten Free Cranberry Walnut Stuffing



(High resolution photo available upon request)

Recipe created by Stephanie Clairmont, MHSc, RD at The Clairmont Digestive Clinic courtesy of **Udi's Gluten-Free**

Even if you're eating gluten free, Udi's lets you savour one of the classic Holiday flavours -- a deliciously decadent stuffing. Accented with seasonal cranberries, fresh sage and crunchy walnuts, Udi's signature recipe will leave you and your family coming back for more.

Ingredients

	olive oil to coat casserole dish	
	juice of ½ orange	
½ cup	water	125 ml
2 cups	whole cranberries, fresh or frozen	500 ml
1	loaf <i>Udi's Gluten-Free Millet-Chia Bread</i> , cut into 1-inch cubes	1
1 ½ cups	reduced sodium chicken or vegetable stock	375 ml
2	medium celery stalks, diced small	2
½ cup	onion, diced small	125 ml
¼ cup	walnut pieces	50 ml
10	fresh sage leaves, minced	10
2 tsp.	minced fresh thyme leaves (or 1 tsp. dried)	10 ml
2 tsp.	minced fresh rosemary (or 1 tsp. dried)	10 ml
	salt and pepper to taste	
1 Tbsp.	olive oil, for drizzling	30 ml

Instructions

Preheat the oven to 400°F (200°C). Lightly coat a large casserole dish with a little olive oil. In a small sauce pan combine the orange juice and water and bring to a boil. Stir in the cranberries and simmer over low heat for 3 to 4 minutes, or until softened. Set aside. Place the *Udi's Millet-Chia Bread* cubes in a large bowl. Add cranberries, 2 Tbsp. (60 ml) of the liquid, stock, celery, onion, walnuts, sage, thyme, rosemary, and salt and pepper to taste. Stir gently to combine and transfer to the prepared casserole. Drizzle the olive oil over and bake for about 30 minutes or until heated through and golden and crispy on top. Serve immediately or keep warm in a low oven until ready to serve.

Makes 8 to 10 servings

For additional gluten-free recipes, visit: www.udisglutenfree.com