



PACIFIC COAST
FARMERS' MARKET
ASSOCIATION

VEGETARIAN STUFFING



This savory stuffing with the mellow flavors of onions, and herbs is sure to become a family favorite. [Stuff it in half a roasted winter squash](#) for a full meal.



01 HR 15 MINS



Serves 4 to 6



Featuring

[Halog Farms](#)

[Fifth Crow Farm](#)

[Beckmann's Bakery](#)

INGREDIENTS

- 2 cups butter (4 sticks)
- 1 onion, diced
- 4 stalks celery, diced
- 1-1/2 tablespoons sage
- 3 teaspoons thyme
- 1-1/2 tablespoons oregano
- 1 teaspoon nutmeg
- 1/2 bunch parsley, chopped
- 5 cups bread, diced (sourdough or your favorite type)

METHOD

Set Instant Pot to sauté for 15 minutes, and add butter, onion, celery, sage, thyme, oregano, and nutmeg in a pan and cook for 10-15 minutes. Add parsley to the pan and take off the heat.

Cut bread into cubes and place in a bowl. Add ingredients to the bowl with bread and mix till all bread is combined evenly, salt and pepper to taste.

Preset the Air Fryer to 375°F for 10 minutes and air fry until it is brown and crisp on top.

Use it as a side or [stuff half a winter squash](#) with it.