



Prosciutto, Pear and Celery Root Stuffing*

prep time:
20 minutes

cook time:
1 hour, 5 minutes

makes 6 servings

grocery list

all-natural egg bread cubes or potato bread cubes
fresh yellow onions and fresh celery roots
fresh celery and fresh Anjou pears
dried cranberries
fresh sage and fresh flat-leaf parsley
Morton & Bassett Dried Thyme
La Baleine Sea Salt
Morton & Bassett Ground White Pepper
Enova Oil
Abraham Diced Prosciutto from Germany
ShopRite unsalted butter
chicken broth

*Exclusive Chef Faith Alahverdian recipe.

prosciutto, pear and celery root stuffing

- 1 bag all-natural egg bread cubes or potato bread cubes
- 3 cups chopped fresh yellow onion
- 2 cups (1/2-inch cubes) peeled fresh celery root (about 4-5 medium)
- 1/2 cup chopped fresh celery
- 1 lb. firm, fresh ripe Anjou pears, peeled, cored and cut into 1-inch cubes
- 1 cup chopped dried cranberries
- 2 tsp. chopped fresh sage
- 1/4 tsp. **Morton & Bassett Dried Thyme**
- La Baleine Sea Salt** and **Morton & Bassett Ground White Pepper** to taste

Enova Oil

- 2 tbsp. chopped fresh flat-leaf parsley
- 1 cup **Abraham Diced Prosciutto** from Germany
- 1 stick ShopRite unsalted butter, melted
- 1 cup chicken broth

1. Preheat oven to 375°F. Place bread cubes on baking sheet. Toast in oven until golden, about 5 minutes. Remove from oven; keep oven on. Set bread cubes aside in large bowl to cool.
2. Place onion, celery root, celery, pears and dried cranberries in another large bowl; toss with sage, thyme and salt and pepper to taste. Stir in enough **Enova Oil** to coat. Spread mixture on 2 large parchment-lined shallow baking pans; place in hot oven.
3. Roast 20 minutes or until golden brown. Transfer to bowl containing bread cubes; add parsley, prosciutto and salt and pepper to taste, mixing gently. Add chicken broth and melted butter and combine.
4. If using to stuff turkey, cover and refrigerate until ready to use. Or, to bake separately, butter 13x9x2-inch glass baking dish; place stuffing into baking dish. Cover with nonstick foil. Bake stuffing at 325°F until hot, about 30 minutes. Remove foil and bake until top is golden, about 10 minutes. Check stuffing for moisture and add additional melted butter or broth if needed.

Per Serving: 538 calories, 70g carbohydrate, 12g protein, 25g fat, 7g fiber, 56mg cholesterol, 987mg sodium

kitchen tools

- cutting board
- chef's knife
- paring knife
- dry measuring cups
- measuring spoons
- liquid measuring cup
- baking sheet
- 2 large bowls
- rubber spatula
- 2 parchment-lined shallow baking pans
- small saucepan
- 13x9x2-inch glass baking dish
- nonstick foil

recipe note

If you're baking the stuffing in a turkey, additional broth and butter may not be necessary.

a good idea

This stuffing would be delicious served year-round with Cornish hens or bone-in chicken breasts.

