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## GroWild's Cranberry Walnut Stuffing

**Prep time:** 45 mins (including cooking the rice)

**Cook time:** 30-40 mins

**Level:** Easy to Moderate

**Serves:** Makes enough stuffing for a 9x13 casserole dish

Preheat oven to 350 degrees.

### Ingredients:

- 3 cloves garlic, finely chopped
- 1 small to medium yellow sweet onion, diced
- 2 cups celery (including the hearts and leaves), diced
- 3 Tbs olive oil
- 1 Tbs poultry seasoning (sage, thyme, and marjoram)
- salt and pepper

### Directions:

Sautee the above listed ingredients over medium-high heat for 7-9 mins, or until soft. Once done, transfer to a large bowl.

### Ingredients:

- 5 cups day old bread (use 2-3 different kinds wheat/white/multigrain), roughly chopped
- 2 cups wild/brown rice combination, [cooked per package instructions](#)
- 1 ½ cups GroWild Amanda's Power Packed Granola
- 2 cups low sodium vegetable stock
- ½ cup flat leaf parsley, chopped
- ¼ cup fresh sage leaves, chopped
- 1 Tbs poultry seasoning (sage, thyme, and marjoram)
- salt and pepper

### Directions:

Combine all above listed ingredients in the same bowl as the onion/celery mixture. Thoroughly mix the stuffing, making sure that all ingredients are incorporated and are moist with the vegetable stock.

Transfer stuffing mixture to a 9 x 13 casserole pan that has been coated with a non-stick spray. Loosely cover the stuffing with aluminum foil to prevent it from drying out in the oven. Bake in a 350 degree preheated oven for 30-40 mins.

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