

Mushroom & Cashew Stuffing

¾ pound regular sliced white bread, cut into ½-inch cubes (about 8 cups)
¼ cup butter
1 large red onion, chopped
1 large red pepper, chopped (about 2 cups)
½ pound button mushrooms, sliced
3 celery stalks, chopped
1 ½ cups roasted, unsalted cashews, halves and pieces
2 tablespoons fresh rosemary or 1 teaspoon dried
¼ teaspoon ground nutmeg
¾ cup canned chicken broth
2 eggs, beaten

Preheat oven to 400 degrees F. Place bread cubes on large shallow baking pan and bake until golden, stirring occasionally, about 20 minutes. Transfer to large mixing bowl.
Turn oven down to 350.

Melt butter in large heavy skillet. Add onions and cook until clear, stirring occasionally (about 10 minutes). Add red peppers, mushrooms and celery and cook until tender - about 5 to 7 minutes. Combine with bread in mixing bowl; add nuts, seasonings, broth and beaten eggs. Stir well and pour into an 8" x 8" greased baking pan or one of similar size. (Can be prepared a day ahead and refrigerated.) Bake, covered for about 1 hour.

Makes 8 servings.

Approximate Nutrition Analysis (per serving): calories, 355; protein, 10g; carbohydrates, 35 g; dietary fiber, 3 g; fat, 21 g; cholesterol, 63 mg; folate, 56 mcg; iron, 4 mg; sodium, 554 mg.

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