Herb and Apple Stuffing

Ingredients:

- 16 cups one-inch bread cubes (whole wheat)
- 4 tablespoons unsalted olive oil or butter (can use ½ oil and ½ butter)
- 2 cups medium diced yellow onion (2 large)
- 2 cups medium diced celery (3 stalks)
- 2 granny smith apples unpeeled, cored, large diced
- 2 tablespoons flat-leaf parsley
- 1 ½ teaspoons minced fresh rosemary
- ½ teaspoon kosher salt
- ½ teaspoon fresh ground black pepper
- 1 cup low sodium vegetable stock
- ½ cup slices toasted almonds (optional)

Instructions:

1. Preheat oven to 300 degrees F
2. Place bread cubes in a 13 x 18 x 1 inch baking sheet. Bake for 7 minutes
3. In large sauté pan add butter or oil. Add the onion, celery, apples, parsley, rosemary, salt, and pepper. Sauté for 10 minutes or until mixture is soft.
4. Combine bread cubes and cooked vegetables/fruit in a large bowl and add chicken stock and almonds.
5. Place stuffing into baking dish bake at 350 degrees F for about 30 minutes or until golden brown on top.