

Easy & Quick Herbed Stuffing



Prep:

5 minutes

Total:

15 minutes

Makes:

6 servings

Utensil:

3.5 Qt. Double Walled Bowl

Whistling Tea Kettle

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Recipe:

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Recipe Description:

When you're in a rush to get holiday meals ready, this stuffing recipe can be made in minutes with the Whistling Tea Kettle and Double Walled Bowl. This is the perfect side dish for your holiday Thanksgiving or Christmas turkey.

1 ½ cups
couscous
(260
g)
2 teaspoon
bouillon powder (poultry or vegetable)
(4
g)
2 teaspoons
Italian garlic herb seasoning
(4
g)
¼ teaspoon
ground sage
(.25
g)
¼ teaspoon
rosemary
(.25
g)
¼ teaspoon
salt (optional)
(.25
g)
2 ¼ cups
boiling water
(535
ml)

1/2 cup
slivered almonds, toasted
(54
g)
2 tablespoons
fresh parsley, minced
(8
g)
2 green scallions, slices

Directions:

1. Place couscous in bowl and blend together with bouillon powder and seasonings.
2. Pour boiling water from tea kettle into bowl and cover with plate. Let rest for 8 - 10 minutes.
3. Remove plate, add remaining ingredients and stir until well mixed.
4. Serve warm.

Tips:

- Soaking raisins in hot water prior to adding to ingredients will make them more plump.
- When placing stuffing inside a turkey, blend 1 egg into mixture prior to stuffing the turkey.
- Serve this as a main vegan entree paired with grilled tofu or portabella mushroom.

Nutritional Information per

▼ Serving

Calories: 218
Total Fat: 5g
Saturated Fat: 0g
Cholesterol: 0mg
Sodium: 68mg
Total 36g
Carbs:
Dietary Fiber: 4g
Sugar: 1g
Protein: 8g