



VEGETARIAN STUFFING

Ingredients

For 1 stuffed bread

1 loaf day-old bread
1 can condensed cream
of mushroom soup
1 can vegetable broth
1 tsp poultry seasoning

Optional ingredients:

200g wild rice
30g dried cranberries
50g chopped mushrooms
30g chopped walnuts
40g cubed apples

Steps

1. Mix together the bread, cream of mushroom soup, vegetable broth, water, poultry seasoning, and salt and pepper to taste. Add any or all of the optional ingredients as desired. It will be sticky. Shape into a loaf and wrap in (nonstick, sprayed) foil to bake.
2. Bake for about an hour at 175°C. You can slice it like a meatloaf and serve.