



Stuffing Bites

6 servings

30 minutes

Ingredients

5 1/4 ozs Sourdough Bread (broken into pieces)
 1 Egg (large)
 2 tbsps Dried Unsweetened Cranberries
 1 tsp Dried Rosemary
 1 tsp Dried Thyme
 1/2 tsp Sea Salt
 1/3 cup Pecans
 1 tbsp Extra Virgin Olive Oil

Nutrition

Amount per serving	
Calories	141
Fat	7g
Carbs	15g
Fiber	1g
Sugar	2g
Protein	4g
Cholesterol	31mg
Sodium	328mg
Potassium	37mg
Vitamin C	1mg
Calcium	14mg
Iron	1mg
Vitamin D	7IU
Folate	6µg
Vitamin B12	0.1µg
Magnesium	8mg
Zinc	0mg

Directions

- 1 Preheat oven to 375°F (190°C). Line a baking sheet with parchment paper.
- 2 Add all of the ingredients to a food processor and process until you get a coarse texture.
- 3 Use a teaspoon to scoop out the mixture and roll into balls. Place them on the prepared baking sheet.
- 4 Bake for 15 to 20 minutes or until the stuffing bites have browned lightly. Enjoy!

Notes

Leftovers: Refrigerate in an airtight container for up to three days.

Serving Size: One serving is two stuffing bites.

Gluten-Free: Use gluten-free bread.