

# Vegetable Sage Stuffing

**Makes:** 50 or 100 servings

Ingredients	50 Servings		100 Servings	
	Weight	Measure	Weight	Measure
Butter, unsalted	1/4 lb	1/2 cup	1/2 lb	1 cup
Onion, skinned, diced	2 lb		4 lb	
Celery, diced	2 lb		4 lb	
Carrots, diced, fresh or frozen	4 lb		8 lb	
Mushrooms, button, sliced	2 lb		4 lb	
Green Peas, frozen		8 cup		16 cup
Sage, dry, ground		2 Tbsp		4 Tbsp
Poultry seasoning		2 Tbsp		4 Tbsp
Black pepper, ground		2 tsp		1 Tbsp
Chicken broth, low sodium		3 qt		6 qt
Whole wheat bread, day-old, sliced into 1-inch cubes	4 lb		8 lb	

## Directions

1. Preheat oven to 375° F
2. In a large saucepan or steam kettle, melt butter.
3. Add onions, celery and carrots to melted butter and cook over medium heat for 10 minutes.
4. Add mushrooms, dry sage, poultry seasoning, pepper and peas.
5. Add broth and simmer until volume of broth has reduced by 1/2.
6. Add cubed bread and stir until evenly moistened and vegetables are uniformly spread throughout stuffing.
7. Place stuffing into 4-inch hotel pans that have been sprayed with non-stick cooking spray. [For the 100-serving recipe, use 4 pans; for the 50-serving recipe, use 2 pans.]
8. Bake uncovered for 30-45 minutes until top is slightly crispy and golden brown.
9. Cut 5x5 to make 25 servings per pan.

## Nutrition Information

Key Nutrients	Amount	% Daily Value
<b>Total Calories</b>	<b>170</b>	
Total Fat	3 g	
Protein	7 g	
Carbohydrates	26 g	
Dietary Fiber	5 g	
Saturated Fat	1 g	
Sodium	360 mg	

## Meal Components

Fruits	1/2 cup
Vegetables	1/2 cup

## Notes

### Additional Tips

You can find the recipe for 25 servings and family sized servings [here](#).