



'Made With Grandma' Chestnut Veggie Stuffing

INGREDIENTS

1 Small Red Onion - 2 Small White Onions - 3 Garlic Cloves - 300g Chestnut Mushrooms - 180g Chestnuts - 1 tsp Sage - 1 tsp Thyme - 1 tsp Oregano - 100g Stale/Leftover Bread - 75g Butter - Olive Oil - Salt & Pepper

INSTRUCTIONS

1. Preheat the oven to 190°C/170°C Fan and grease an oven proof tray or dish with butter or olive oil
2. Using a knife, cut a cross into the shell of each chestnut, then place on your tray cut side up. Place in the oven for 30 minutes. After, set aside to cool
3. Bring water to the boil in a large saucepan and add the white onions (whole, without skins) until soft. Remove from the water and blend in a food processor, making sure to save the juice for later. Once the chestnuts have cooled, remove them from their shells
4. Roughly chop the bread and then add to a food processor with the chestnuts to create your breadcrumbs
5. Finely chop the red onion, garlic and mushrooms. Heat a tbsp of oil in a frying pan and add the chopped red onion, garlic, mushrooms and season
6. Bit by bit, mix the breadcrumbs into a bowl with the fried ingredients, adding in your blended onion to bind plus the leftover onion juice if the mixture is looking dry. Keep adding until the mixture has bound together and season as you go with salt, pepper, sage, thyme and oregano - adding slowly
7. Add your mixture to your dish and dollop the butter on top. Bake for around 30 minutes until the stuffing is golden brown on top and enjoy. Serve straight out of the oven in big chunks with Christmas dinner