



# Oat Stuffing



**SERVINGS**

6-8



**COOKING TIME**

60 min

Elevate your Thanksgiving feast with a delectable oat stuffing, blending savory herbs and wholesome oats for a hearty, flavorful side dish that complements any roast.

## Ingredients

- 1x Savory Oat Crouton Crumbles Recipe
- 2 slices turkey bacon or lean pork bacon, chopped
- 2 tsp olive oil
- 1 medium onion, peeled, washed and chopped
- 3 stalks of celery, washed and thinly sliced
- 1 medium carrot, washed, peeled and finely chopped or sliced
- 8 oz mushrooms (Cremini, Shiitake, etc.) chopped
- 1 large egg, lightly beaten
- 1 tbsp fresh sage, washed, chopped
- 1 tsp fresh thyme leaves, washed
- Pinch of salt (to taste)
- 1/4 tsp pepper, ground
- 2 – 2 ½ cups low or no sodium chicken broth

### **Baked Oat Crouton Crumbles: (Yield is 1 lb)**

- 1 ½ cups [Quaker® Oats-Old Fashioned](#)
- 1/4 cup water
- 1 cup oat flour
- 1-2 tsp butter or olive oil
- 1/4 tsp baking powder
- 1/4 tsp vegetable broth powder or sea salt (optional)
- 1/2 tsp poultry seasoning
- 1 tsp agave (optional)

## Cooking Instructions

1. Add the bacon to a non-stick sauté pan set over medium heat. Cook, stirring frequently until bacon is crisp, about 5 minutes. Remove the bacon from the pan and place in a large mixing bowl. Add the oil to the sauté pan, add the onion, celery and carrot. Add a pinch of salt and cook, stirring frequently until vegetables are tender, about 8 minutes. Transfer the vegetables to the same mixing bowl with the bacon. Add the mushrooms to the sauté pan and cook, stirring frequently, until browned, about 5-6 minutes, then add to the mixing bowl.
2. Toss the cooled baked oat crouton crumbs into the mixing bowl along with the eggs, sage and thyme. Mix lightly until incorporated.
3. Heat up 2 cups of the chicken broth, pour over the bread mixture, stirring gently. Let mixture sit for about 5-10 minutes, until broth has been absorbed. Spread the mixture into a 9×13-inch baking dish that has been coated with non-stick spray. Add additional broth if bread looks dry.
4. Preheat oven to 350°F, transfer pan to oven and bake for 20-40 minutes.
5. Let stuffing rest for at least 10 minutes before serving.

### **Baked Oat Crouton Crumbles: (Yield is 1 lb)**

6. Combine all dry ingredients in a bowl, mix well. Combine oil and water, pour over dries and toss to resemble a streusel like crumble.
7. Preheat oven to 350°F. Line baking pan with parchment paper and spray with pan spray. Spread mixture onto tray and bake for 15-25 minutes, mix crumble and return to oven midway through. Bake until lightly golden brown on the edges and crumble is both crunchy and slightly tender.