

Apple, Pancetta & Pecan Stuffing

PREP TIME:

10 minutes

COOKING TIME:

LOW: 4 hours
or
HIGH: 2 hours

SERVES:

8

Turkey sides made
easy



INGREDIENTS:

1 tbsp olive oil
2 oz pancetta, cubed
1 1/2 cups / 1 medium onion, diced
1/2 cup / 1 medium celery stalk, diced
2 tsp / 4 cloves garlic, minced
1/2 tsp oregano, dried
1/2 tsp thyme, dried
1/2 tsp black pepper, ground
1 1/2 cups / 1 large Granny Smith
apple, diced
1 cup / 4 oz Pecan pieces
5 cups stale sourdough bread, 1" cubes
2 cups chicken broth

PREPARE:

in a medium saucepan over a medium
heat add the oil and pancetta & sauté
for 2 minutes

add the onion, celery and garlic to the
pancetta and soften for a further 3
minutes

stir in the oregano, thyme and black
pepper and transfer the mixture to the
slow cooker

add the apple, pecans and bread to the
slow cooker

stir the broth into the mixture and
ensure that all the bread is moistened

cover and cook on HIGH for 2 hours or
LOW for 4 hours