

## Gluten Free Italian Stuffing

### Ingredients:

2 cups chicken broth  
1 pound giblets  
2 cups water  
1 cup celery, diced  
1 cup onion, diced  
2 tablespoons olive oil  
2 hard boiled eggs, chopped  
1 tablespoon thyme, chopped  
2 teaspoons coarse black pepper  
1 loaf gluten-free bread, large dice

### Directions:

Boil giblets in broth and water for 30 minutes. Let cool. Drain giblets reserving the broth then chop giblets.

Sautee celery and onions for 3 minutes in olive oil. Add to mixing bowl. Add remaining ingredients with 1 ½ cups of the giblet broth. Gently mix. Place into loaf pan then bake for 25 minutes at 350° F.

Makes 8 Servings.

### Nutrition Information:

Calories: 284  
Total Fat: 16 grams  
Saturated Fat: 2 grams  
Protein: 8 grams  
Carbohydrate: 30 grams  
Fiber: 2.5 grams  
Sodium: 364 mg  
Cholesterol: 58 mg

Recipe provided by Hillers Market  
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