## **Butternut-Bacon Stuffing**

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## Servings: 12

1 1/2 cups unsalted chicken stock 2 eggs

12 ounces toasted sourdough bread cubes

3 cups butternut squash, peeled and diced

2 tablespoons olive oil

1/4 teaspoon Kosher salt

1/4 teaspoon pepper

3 slices bacon, chopped

1 cup onion, chopped

2 tablespoons sage, chopped

## Bake: 45 minutes

Preheat the oven to 400 degrees.

Coat an 11x7-inch baking dish with cooking spray.

In a bowl, combine the chicken stock and eggs.

Add the sourdough bread cubes.

Combine the squash, olive oil, Kosher salt and pepper on a baking sheet. Bake for 15 minutes. Reduce the heat to 350 degrees.

In a skillet, cook the chopped bacon over medium heat until crisp. Remove from the pan. Add the onion to the drippings. Saute' until tender.

Stir the squash, onion, bacon and sage into the bread mixture.

Place the stuffing into the baking dish.

Bake the stuffing for 45 minutes.

Per Serving (excluding unknown items): 63 Calories; 4g Fat (53.9% calories from fat); 2g Protein; 6g Carbohydrate; 1g Dietary Fiber; 37mg Cholesterol; 78mg Sodium. Exchanges: 1/2 Grain(Starch); 0 Lean Meat; 0 Vegetable; 1/2 Fat.

Side Dishes

Calories (kcal):	63	Vitamin B6 (mg):	.1mg
% Calories from Fat:	53.9%	Vitamin B12 (mcg):	.1mcg
% Calories from Carbohydrates:	33.6%	Thiamin B1 (mg):	.1mg
% Calories from Protein:	12.5%	Riboflavin B2 (mg):	.1mg
Total Fat (g):	4g	Folacin (mcg):	17mcg
Saturated Fat (g):	1g	Niacin (mg):	1mg
Monounsaturated Fat (g):	2g	Caffeine (mg):	0mg
Polyunsaturated Fat (g):	trace	Alcohol (kcal):	0 0.0%
Cholesterol (mg):	37mg	7. Danies	1111-74
Carbohydrate (g):	6g	Food Exchanges	
Dietary Fiber (g):	1g	Grain (Starch):	1/2
Protein (g):	2g	Lean Meat:	0
Sodium (mg):	78mg	Vegetable:	0
Potassium (mg):	167mg	Fruit:	0
Calcium (mg):	30mg	Non-Fat Milk:	0
Iron (mg):	1mg	Fat:	1/2
Zinc (mg):	trace	Other Carbohydrates:	0
Vitamin C (mg):	9mg	•	
Vitamin A (i.u.):	2791IU		
Vitamin A (r.e.):	286 1/2RE		

## **Nutrition Facts**

Servings per Recipe: 12

Amount Per Serving			
Calories 63	Calories from Fat: 34		
	% Daily Values*		
Total Fat 4g	6%		
Saturated Fat 1g	4%		
Cholesterol 37mg	12%		
Sodium 78mg	3%		
Total Carbohydrates 6g	2%		
Dietary Fiber 1g	4%		
Protein 2g			
Vitamin A	56%		
Vitamin C	15%		
Calcium	3%		
Iron	3%		

<sup>\*</sup> Percent Daily Values are based on a 2000 calorie diet.