

# Vegan Stuffing with Mushrooms and Apples

## Ingredients

- 1 lb. sourdough loaf (a couple days old- store in an open paper bag to dry it out)
- ½ cup vegan margarine
- 5 cloves of garlic, minced
- ½ cup diced shallots
- 16 oz. mixed mushrooms, chopped into small pieces
- 1 tbsp. fresh tarragon
- 1 tbsp. fresh sage, chopped
- 1 tsp. dried parsley
- ½ tsp. salt, or more to taste
- 3 cups vegetable broth
- 2 apples, diced into small cubes
- 1 cup walnut pieces

## Steps

1. Preheat the oven to 350°F (175°C). Grease a 9x13 inch baking pan, and set aside. Chop the sourdough bread into small cubes, about 1/2-1 inch large, and set aside.
2. In a large skillet, melt the vegan margarine. Add the garlic and shallots, and sauté gently until fragrant. Add the spices and mushrooms, and cook until the mushrooms have given off most of their liquid. Add the vegetable broth and bring to a simmer. Add the apples and walnuts, and take off the stove.
3. Place the chopped bread in the baking pan, and pour the broth and vegetables over the bread. Cover with aluminum foil and bake in the oven for around 30 minutes before removing the foil and cooking for another 30 minutes. Serve warm, and enjoy!

