

Easy vegan stuffing

I'm happy to share this easy recipe for natural stuffing with you!

Dice 1 onion and 3 stalks of celery, cook until soft in plenty of olive oil.

Dice up mushrooms, parsley, green onions while brewing 2 cups of green tea. Add the vegetables to the onions and celery, and add spices as you like – today I used sage, ground pepper, salt, oregano, and garlic.

After the mushrooms are soft, add the two cups of green tea (no need to squeeze the bag). Bring this to a simmer, then turn off burner. Add the soupy mixture to a pan of cubed and dried bread. Mix carefully to make sure every piece of bread finds moisture.

Put covered in the oven at 375 degrees F for 30 minutes, then remove the cover and let brown for another 15 minutes.

That's it. So easy, so healthy!

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