



## Basic Stuffing Balls

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*Recipe Source: Adapted from [www.food.com](http://www.food.com)*

Serves 8

### Ingredients:

- 2 TBSP butter
- 2 TBSP extra virgin olive oil
- ¼ cup onion, finely chopped
- ½ cup celery, finely chopped
- 2 cups white bread cubes, ½ inch
- 3 cups whole wheat bread cubes, ½ cubes
- ½ cup fresh parsley, chopped
- ½ tsp salt
- ¼ tsp pepper
- ½ tsp poultry seasoning
- 1 egg, well beaten
- ¼ cup low-sodium chicken broth (more if needed to moisten)

### Steps:

- Heat oven to 375° F.
- Line a baking sheet with foil and spray lightly with non-stick spray
- Heat butter and olive oil in a large skillet. Add onion and celery and saute gently until soft. Combine the remaining ingredients with the celery and onion mixture.
- Shape mixture into 8 balls. Dampen hands with cold water if necessary. Place stuffing balls on the prepared baking sheet.
- Bake at 375° F for about 20 minutes or until set.