



**For More Information Contact:**

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*Entertaining this Thanksgiving? Hy-Vee Savage Registered Dietitian Melissa Jaeger, RD, LD will show you how to create a delicious vegetarian stuffing that will impress your guests. Adding mushrooms to your stuffing will create a rich and meaty flavor along with bringing in a variety of vitamins and minerals. To help you maintain your healthy lifestyle your Hy-Vee dietitian offers a variety of health services including complimentary nutrition store tours, our 10-week Begin™ program and our new Hy-Vee Healthy Habits meal planning program. For additional information reach out to your local Hy-Vee dietitian.*

**Mixed Mushroom-Leek Skillet Stuffing**

Serves 16

**All you need:**

- 1 (21 oz) Hy-Vee Bakery sliced grains-of-the-earth bread, cut into ½ in. cubes (or sub Hy-Vee bakery pre-made stuffing cubes and skip step 1)
- ½ cup salted butter, divided
- 1 tbsp. olive oil
- 1 lb. mushrooms, such as baby bellas, shiitake, and/or oyster trimmed and sliced
- 1 tbsp. finely chopped fresh rosemary
- 1 tbsp. finely chopped fresh thyme
- ¼ tsp salt
- ¼ tsp black pepper
- 2 leeks, white and light green parts cut lengthwise and thinly sliced (2 cups)
- ½ cup dried cranberries
- 2 large eggs, beaten
- 2 ½ to 3 cups vegetable stock, divided

**All you do:**

1. Preheat oven to 300°F. Spread bread cubes in 2 large rimmed baking pans. Bake 16 – 18 minutes or until dry, stirring halfway through. Remove from oven and cool. **\*\*Note:** Skip this step if using premade stuffing bread cubes and start with step 2.
2. Increase oven temperature to 350°F. Heat ¼ cup butter and oil in a 12-in. oven-proof skillet over medium heat until butter is melted. Add mushrooms; cook 10 – 12 minutes or until tender. Stir in rosemary, thyme, salt and pepper. Transfer to a large bowl; set aside.
3. Melt remaining ¼ cup butter in same skillet. Add leeks. Cook over medium heat for 4 – 6 minutes or until softened, stirring occasionally. Add leeks, bread cubes and cranberries to mushroom mixture; toss to combine. Whisk together eggs and 1 cup stock; drizzle over bread mixture and toss to combine. Drizzle with enough of the remaining 1 ½ cups to 2 cups stock to moisten, tossing lightly to combine. Transfer mixture to same skillet. Bake, covered, for 30 minutes. Uncover; bake 10 minutes or until heated through (165°F).

Direct Recipe Link: <https://www.hy-vee.com/recipes-ideas/recipes/mixed-mushroom-leek-skillet-stuffing>



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**Dietitian Tips:**

- Leeks are available year round but peak in fall and winter and are a variety of onion. When cutting leeks cut off roots and slice lengthwise. Run under water to remove excess dirt or soil. Use the tough upper portions of the stalks to flavor broths and stocks. Leeks are a good source of vitamin C, iron and folic acid.
- Mushrooms are low in calorie, fat-free and cholesterol free. They are naturally low in sodium and bring umami to dishes that traditionally use meat.
- Mushrooms provide a myriad of vitamins and minerals to our diets including B vitamins, copper, potassium, selenium and more!
- To help you maintain a healthy lifestyle, your Hy-Vee dietitian offers a variety of health services including store nutrition tours, Hy-Vee Healthy Habits meal planning program and our 10-week Begin™ program. For additional information, reach out to your local Hy-Vee dietitian.