

Mushroom Thyme Dressing

DIRECTIONS

Makes 8 to 10 servings; 1 hour, 30 minutes

Sauté Mushrooms and Vegetables

In a large pot over medium heat, add mushrooms and cook until mushrooms have shrunk and rendered some liquid, six to eight minutes. Add thyme and season with salt and pepper. Sauté four to six minutes more, then remove to mixing bowl. Melt butter in pot, then sauté onion, celery and carrot until soft, four to six minutes.

Season with salt and pepper. Add garlic and the zest and juice of lemon. Cook until fragrant, two to three minutes more.

Mix and Bake Dressing

Preheat oven to 375°

In mixing bowl, stir together mushrooms, vegetables, dried bread, eggs and broth. Mix until well combined, pour into a prepared 9 x 13 baking dish and cover with foil.

Place in oven, cook 30 minutes, remove foil and cook 20 to 30 minutes more or until brown bits appear on the top. Remove and let rest a few minutes before serving.

INGREDIENTS

20 oz. **Baby Bella Mushrooms**

1 Tbs. **Fresh Thyme**

2 Tbs. **Unsalted Butter**

1 large **Onion** diced

2 stalks **Celery** diced

1 large **Carrot** diced

1 Tbs **Garlic** minced

1 **Lemon** zest & juice

1 loaf (16 C) **White Bread** cubbed & dried

2 **Eggs** beaten

3 C **Broth** (turkey, chicken or vegetable)

