



Sweet Potato "Fettuccine" and Cranberry Stuffing

Servings

8

Calories

290

Prep Time

10 minutes

Total Time

55 minutes

Skill Level

Medium

Ingredients

1 (10 ounces) package Sweet Potato "Fettuccine"

¼ cup unsalted butter

2 cups yellow onions, finely chopped

1 tablespoon dried rosemary

salt, to taste

pepper, to taste

1 ½ cups chicken broth

1 cup dried cranberries

9 cups day old Italian bread, torn into 2" cubes

1 large egg



The Method

Preheat oven to 350° F.

Melt butter in a large skillet on medium heat. Add onions and cook, stirring periodically, until just translucent.

Add Sweet Potato "Fettuccine," rosemary, salt, pepper, and 1/2 cup of the chicken broth. Cook for about 5 minutes, stirring periodically. Add the cranberries and continue to cook until the Sweet Potato Fettuccine are tender and most of the liquid has evaporated (about 7 minutes). Transfer to a large heat-safe mixing bowl.

Add the bread cubes and mix thoroughly.

In a small bowl, whisk together the remaining one cup of chicken broth and the egg. Pour over bread mixture and toss to coat all ingredients.



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Transfer stuffing to a greased baking dish (approximately 9" x 11"). Bake for 40 minutes or until bread just begins to brown and most of the liquid has been absorbed. Serve immediately.

Nutrition Facts

Serving Size: 198g | Servings: 8

Amount Per Serving

Calories 290 | Calories from Fat 80 | Total Fat 8g (sat fat 4g trans 0g) | Cholesterol 40mg | Sodium 520mg | Total Carbohydrate 50g | Dietary Fiber 4g | Sugars 23g | Protein 5g | Vitamin A 130% | Vitamin C 8% | Calcium 8% | Iron 8%