



## Stuffing Bites

6 servings  
30 minutes

### Ingredients

5 1/4 ozs Sourdough Bread (broken into pieces)  
1 Egg (large)  
2 tbsps Dried Unsweetened Cranberries  
1 tsp Dried Rosemary  
1 tsp Dried Thyme  
1/2 tsp Sea Salt  
1/3 cup Pecans  
1 tbsp Extra Virgin Olive Oil

### Directions

- 1 Preheat oven to 375°F (190°C). Line a baking sheet with parchment paper.
- 2 Add all of the ingredients to a food processor and process until you get a coarse texture.
- 3 Use a teaspoon to scoop out the mixture and roll into balls. Place them on the prepared baking sheet.
- 4 Bake for 15 to 20 minutes or until the stuffing bites have browned lightly. Enjoy!

### Notes

**Leftovers:** Refrigerate in an airtight container for up to three days.

**Serving Size:** One serving is two stuffing bites.

**Gluten-Free:** Use gluten-free bread.