



Everything Herbal

— by Cheryl Jabz —

NOURISH • INSPIRE • EMPOWER

Naturally ♡



Fenugreek Herb Stuffing



BENEFITS: Warm, comforting side dish. Fenugreek and sage make a flavorful combination.



INGREDIENTS:

- 6 cups bread cubes
- 1 celery stalk, diced
- 1 small onion, diced
- 2 tbsp butter
- ¼ tsp ground fenugreek
- ½ tsp sage
- 1 cup chicken broth

HERBS MAKE
EVERY MEAL BETTER!
♡



INSTRUCTIONS:

- 1 Sauté celery and onion in butter until softened.
- 2 Mix with bread cubes and seasonings.
- 3 Add chicken broth and toss until moistened.
- 4 Transfer to a greased baking dish.
- 5 Bake at 350°F (175°C) for 30 minutes.



Cheryl's Flavor Tip

Fenugreek pairs especially well with sage, rosemary, thyme, garlic, onion, sweet potatoes, cabbage, corn, and Parmesan cheese, making it easy to add to everyday side dishes without overpowering the meal.



Live Herbal. Live Well. ♡



www.EverythingHerbalbyCherylJabz.com



SCAN ME
FOR MORE RECIPES
& HERBAL TIPS!

DOWNLOAD THIS RECIPE

Print • Save • Share

