



Light Apricot Stuffing

Ingredients:

- 1 cup sliced celery
- $\frac{3}{4}$ cup chopped onion
- $1\frac{1}{2}$ cups turkey broth or reduced-sodium chicken bouillon
- 16 slices reduced-calorie bread, cube and dried
- 2 tablespoons parsley flakes
- $1\frac{1}{2}$ teaspoons poultry seasoning
- $\frac{1}{2}$ teaspoon salt
- 2 egg whites
- $\frac{1}{4}$ cup dried apricots, chopped

Directions:

- In small saucepan, over medium-high heat, combine celery, onion and turkey broth; bring to a boil. Reduce heat to low; cover and simmer 5 minutes or until vegetables are tender.
- In large bowl, combine celery mixture, bread cubes, parsley, poultry seasoning, salt, egg whites and apricots. Spoon into lightly-greased 2-quart casserole; cover.
- Bake at 350° for 30 minutes or until heated through.

Yield: 8 servings