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Pineapple Cranberry Stuffing

By Lucia Tiffany, MPH, RN, CLC

Ingredients

- 2 cups Portobello mushrooms, cubed small (2 medium caps)
- 1 1/2 cups chopped celery (about 3 stalks)
- 1 cup chopped onion
- 1/4 cup Smart Balance lite or Earth Balance spread
- 1/2 tsp salt
- 8 cups herbed or onion/garlic whole grain croutons
- 1 20-oz can crushed pineapple, drained
- 1 cup dried cranberries
- 1 cup chopped toasted pecans
- 1 tsp dried oregano, crushed
- 1 tsp dry sage
- 2 cups boiling water

Instructions

1. Sauté mushrooms, celery, onion, margarine and salt until brown and tender, about 10 minutes.
2. In a large bowl combine stuffing, sautéed ingredients, pecans, fruits, and spices.
3. Gradually pour boiling water over stuffing mix, 1/2 cup at a time, tossing 3 or 4 times to coat.
4. Set aside about 6 cups of stuffing for the [tofu turkey loaf](#). Spoon remaining stuffing into a shallow baking dish.
5. Cover tightly with foil and bake at 325° F. for 35 to 40 minutes.