



holiday stuffed gardein™ scallopini

8 gardein scallopini
¼ cup vegan butter (try Earth Balance brand)
1 cup finely diced onion
¾ cup finely diced celery
3 oz. assorted wild mushrooms, thinly sliced (try shiitake and oyster)
1 tsp sage
½ tsp dried thyme
½ tsp dried rosemary
salt and pepper, to taste
½ loaf french bread, cut into ½" cubes and toasted in a 300°F oven to dry out
1 cup faux chicken broth or vegetable stock

flour dredge
½ cup flour
¼ tsp sage, minced
¼ tsp thyme minced
¼ tsp rosemary, minced
salt & pepper to taste

thaw gardein scallopini. press to ½ their original thickness.

in a large sauté pan, heat vegan butter and sauté onions and celery for 3 min
add mushrooms and dried herbs and cook for 5 min. add cubed bread and turn
off the heat. add stock and gently toss. let sit off the heat until most of the liquid
has been absorbed by the bread.

once stuffing mixture is cooled, evenly scoop onto a scallopini leaving ¼" around
edges. cover with another scallopini and seal all edges. repeat this step to make
the other stuffed scallopini.

dredge lightly in flour dredge mix and pan fry until all edges are brown.
transfer into an oven safe pan and bake at 375°F degrees for 25-30 min or until
internal temperature reaches 165°F.

serve with your favorite roasted vegetables and veggie gravy or our [cranberry
carberet sauce](#).

makes 4 servings