



Herby Chestnut Stuffing

Serves 4-6 EASY



Ingredients

- 1 turkey liver, chopped
- 25 g (1 oz) butter, melted
- 50 g (2 oz) mushrooms, chopped
- 425 g (15 oz) tin chestnut purée
- 100 g (4 oz) fresh breadcrumbs
- 2 tbs Onion Minced
- 1 tsp salt
- 1/4 tsp Ground Black Pepper
- 1 tsp Mixed Herbs
- 1 medium egg, beaten

Method

STEP 1

Fry the liver gently in the butter until it turns brown. Place it in a large bowl with the rest of the ingredients and combine thoroughly.

STEP 2

Use the stuffing to stuff a turkey or chicken before roasting. It is not suitable for cooking separately, nor for freezing.