Easy Cranberry Stuffing

Adapted from: https://www.delish.com/holiday-recipes/thanksgiving/a22628293/easy-cranberry-stuffing-recipe/

Ingredients:

1 large sourdough bread, cut into cubes
6 tbsp. butter, divided
2 medium onions, chopped
2 celery sticks, chopped
2 apples, cored and chopped
2 tbsp. parlsey, chopped
1/2 tbsp sage leaves, chopped
½ tbsp. thyme leaves, chopped
½ tbsp. rosemary, chopped
Kosher salt and pepper, to taste
1 cup dried cranberries
2 cup low-sodium vegetable or chicken broth

Directions:

- Cut bread into cubes and place on a baking sheet. Bake at 200^{0}F for 20 minutes.
- Preheat oven to 350^{0}F and lightly butter a baking dish or use non-stick spray.
- Heat a large pan over medium heat, add butter, onion, celery, and apples and cook until soft (about 8 minutes). Stir in parsley, sage, thyme, and rosemary and cook for 1 minute. Season with salt and pepper.
- Place bread and cranberries in a large bowl. Add onion mixture and broth.
- Transfer mixture to baking dish and cover with foil. Bake until cooked, about 45 min. Remove foil and cook until golden brown. Garnish with parsley and serve!