



## Apple Almond Stuffing

- 1 12 oz. box seasoned dressing or corn bread stuffing mix
- 1 cup celery, chopped
- 1 cup onion, chopped
- 2 tart green apples, cored, and cut into 1/2-inch pieces
- 1 cup raisins
- 2/3 cup parsley, chopped
- 1 1/2 cups apple juice
- 1/2 cup butter, melted
- 1 cup Almond Accents® Original Oven Roasted sliced almonds



Preparation Time : 20 minutes

Combine stuffing, celery, onion, apples, raisins and parsley in large bowl. Moisten with apple juice and butter, tossing lightly. Add more apple juice if needed.

Place in 12 1/2" x 9" x 2 1/8" baking pan or 3-quart oven-safe casserole dish. Cover and bake at 350 degrees for 30 minutes. Uncover and sprinkle generously with Almond Accents and bake for another 5-10 minutes.

Makes 12 to 15 servings

For more great recipe ideas, visit [www.almondaccents.com](http://www.almondaccents.com).