

Smoked Turkey Chestnut Challah Stuffing

Recipe By Chanie Apfelbaum



Cooking and Prep:  1
h 25 m

Serves:  10

Contains:    

Preference: Meat

Difficulty: Medium

Occasion: Shabbat

Source: Family Table by
Mishpacha Magazine

Cooking stuffing inside the cavity of a turkey has long been frowned upon in the culinary world. The idea of the stuffing soaking up all the bacteria-laden juices does not sit well with many. I love the idea of turning the stuffing inside out and putting smoked turkey inside of it! It adds a delicious smoky flavor and is practically a whole meal-in-one.

Ingredients (13)

Smoked Turkey Chestnut Challah Stuffing

- 1 large leftover challah (14-oz./395-g.), cut into cubes
- 2 tablespoons **Bartenura Olive Oil**
- 1 large onion, diced
- 2 cloves garlic, minced or 2 cubes **Gefen Frozen Garlic**
- 1 stalk celery, diced
- 1 carrot, diced

- 7 ounces (200 grams) **Gefen Roasted Chestnuts**
 - 1 smoked turkey drumstick, skinned, deboned, and chopped
 - 1/4 teaspoon dried sage
 - 1 teaspoon dried thyme
 - salt and pepper, to taste
 - 3 cups turkey or chicken stock
 - 2 eggs, beaten
-

Start Cooking

Make the Stuffing

1. Preheat oven to 300°F (150°C). Spread out the challah on a baking sheet and bake for 25 minutes. Set aside to cool.
2. Heat the olive oil in a medium-sized pot and add the onion, garlic, celery, and carrot. Sauté until soft and deeply caramelized, about 10 minutes. Add the chestnuts, turkey, sage, thyme, and stock and bring to a boil. Taste and adjust seasoning, adding salt (if needed), and pepper.
3. Place the challah into a large mixing bowl and pour the stock and vegetables over it. Stir until the ingredients are well incorporated. Cool the mixture for a few minutes and then mix in the eggs. Pour the stuffing into a greased 9x13-inch (20x30-cm) baking pan and bake at 350°F (180°C) for 30–45 minutes, until stuffing is golden brown.