

Cranberry Almond Dressing

Cooking Instructions

This dish has 2 parts: Seasoned Bread Cubes and Veggie Sauté.

Thawed: Preheat oven to 350°F. In a large pot over low-medium heat, sauté veggies until onions are translucent. Add 1 1/4 cup water and stir. Add bread cubes to the pot and toss to mix well. Taste and add additional salt if desired.

At this point, if transferring this to your own casserole dish or the pan bread cubes were packaged in, spray it with nonstick spray first. Spoon dressing into pan and bake in preheated oven for 15–30 minutes, until heated throughout.

Note: If dressing seems too dry for your taste, add a little additional water until it reaches your desired consistency.

Internal temp: 160°F.

Please Note: Cooking times are estimates and vary based on your actual stovetop, oven, pan, equipment, item thickness, and starting temperature. For best results, always verify the internal temperature of your meals. We recommend instant-read pocket thermometers – they are inexpensive, convenient, and very easy to use.



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