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 cups water and stir. Add bread cubes to the pot and toss to mix well, making sure to incorporate all of the water into the bread cubes. This takes a little time. Taste and add additional salt if desired. **Note:** If dressing seems too dry for your taste, add a little additional water until it reaches your desired consistency.

At this point, there are two ways you can serve this dressing: in a casserole dish (or the included disposable pan), or you can make individual “Dressing Balls”.

- **Casserole Style:** 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.
- **Dressing Balls:** Instead of serving your dressing “casserole-style”, using your hands, you can form the dressing into 3? balls. Place balls on a baking sheet and bake at 400F for 20-30 min until browned.

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.

Log into your Dinner Done account to make notes on dishes you have purchased, request an email notification when we make your favorite item again, track your SuperChef points, and more.