**Leek, Chestnut and Apple Stuffing Bake**

Serves: 2

Preparation time: 5 minutes

Baking time: 35 minutes

**Ingredients**

160g stale bread, roughly ripped up

1 tbsp olive oil

1 tsp dried sage & thyme

salt, pepper to season

1 tbsp vegan butter

2 leeks, finely diced

1 Bramley apple, cut into 3cm chunks

180g vacuum packed chestnuts, roughly chopped

50g hazelnuts roughly chopped

1 tsp dried thyme

3 fresh sage leaves

300ml vegetable stock

**Method**

Preheat the oven to 200°C.

Add the stale ripped up bread, olive oil, herbs, salt and pepper to a baking tray, toss to coat then bake for 10 minutes.

Add 1 tbsp of vegan butter to an oven proof pan, place on a medium heat then add the leeks, chopped sage leaves and chopped apples and fry off for around 5 minutes.

Add the chopped chestnuts, dried thyme, salt and pepper and continue to fry for a further 5-6 minutes.

Add the vegetable stock to the pan, top with the partly roasted croutons, roughly chopped hazelnuts and pop back in the oven for a further 10 minutes to bake.

Serve up with a roast dinner with this on the side.

*\*optional, to make this more festive add 100g dried cranberries*