

# DONATOS<sup>®</sup> PIZZA

## Super Stuffing

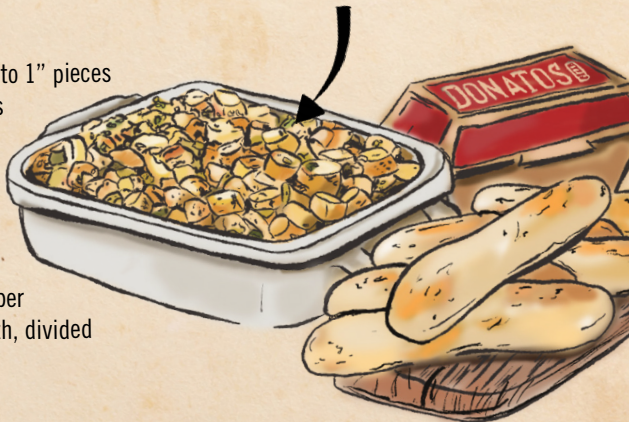
### Ingredients

- 6 T unsalted butter
- 12 Donatos breadsticks, sliced into 1" pieces
- 1 1/2 cups chopped yellow onions
- 3/4 cup chopped celery
- 1/4 cup chopped flat leaf parsley
- 1 T. chopped fresh sage
- 1 1/2 tsp. fresh rosemary
- 1 1/2 tsp. fresh thyme
- 1/2 tsp. freshly ground black pepper
- 1 1/4 cup low sodium chicken broth, divided
- 1 large egg

### Instructions

Preheat oven to 250°F. Butter 13 x 9 x 2 pan. Scatter sliced breadsticks on baking sheet. Bake about 15 minutes. Let cool. Melt 6 T. butter in large skillet, add onions, celery, herbs, & pepper. Cook 10 minutes. Place breadstick slices in bowl. Stir in vegetables & herbs with love. Drizzle in 5 oz. chicken broth and toss gently. Let cool. Preheat oven to 350°F. Whisk remaining 5 oz. chicken broth and egg in small bowl. Add to bread mixture, fold gently until combined. Cover and bake about 40 minutes. Uncover and serve from our family to yours.

*DONATOS  
BREADSTICKS*



*Jane Grote Abell*  
Founding Family Member