



JAFFA STUFFING

Makes

12

Time

30
mins

Level

SIMPLE

Kcal

59
per portion

You will need

- 1 x Jaffa easy peelers
- 2 x onions (finely chopped)
- 2 x celery sticks (finely chopped)
- 1 x large egg
- 2 x tbsp sugar
- 1 x tsp salt
- 1 x tsp black pepper
- 250g cranberries
- 250g fresh white breadcrumbs
- 100g butter

Our step by step guide

Step 1

Zest and juice the Jaffa easy peeler. Put the cranberries and Jaffa easy peeler juice into a small saucepan and bring to a simmer.

Step 2

Cook until softened but ensure the cranberries keep their shape – this should take around 5 minutes.

Step 3

Add the zest and sugar into the mix, stirring to dissolve the sugar, and then take the pan off the heat.

Step 4

Melt the butter and add the onion and celery, cooking gently. Stir occasionally until softened, and then add in the cranberry mix and breadcrumbs.

Step 5

Stir in the beaten egg to bind the mixture, and then season with salt and pepper.

Step 6

Place into an oven-proof dish and bake for 15-20 minutes on a medium heat, until the top is golden and crispy.

Step 6

Enjoy!

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