

Thanksgiving Stuffing with Pancetta & Chestnuts

- 8oz (2 - 4oz Packages) Citterio Pancetta Cubetti®
 - 1 day-old French baguette, cut into 1/2" - 3/4" cubes
 - 1 small fennel bulb, finely diced
 - 1 Tbsp. fresh rosemary, finely diced
 - 1 lb. roasted chestnuts, peeled & coarsely chopped
 - 1/4 c. fresh parsley, chopped
 - 1 c. low sodium chicken broth
 - fresh ground pepper - to taste
 - 1 stick unsalted butter
 - 1 large onion, finely diced
 - 2 celery stocks, finely diced
 - 2 carrots, finely diced
 - 4 garlic cloves, chopped
 - 1 c. grated romano cheese
 - 2 large fresh beaten eggs
- Preheat oven to 350 degrees F and grease a 15 x 10 x 2 baking dish.
- Melt 2 Tbsp. butter in large skillet on medium heat. Add Citterio Pancetta Cubetti®, saute until crisp/golden. Transfer Pancetta (using a slotted spoon) into a large bowl.
- Melt remaining butter in skillet on medium-high heat. Add onions, carrots, celery, rosemary, garlic. Saute until onions are tender. Stir in chestnuts and parsley. Transfer onion mixture into bowl with Pancetta. Add bread and Parmesan, toss to coat. Add broth to mixture just to moisten and season stuffing with pepper to taste.
- Mix in eggs. Transfer stuffing to baking dish. Cover with greased/buttered foil.
- Bake about 30 minutes, until stuffing is heated throughout. Uncover and bake another 15 minutes, until top is crisp and golden.

- Serves 8