

## Easy Baked Stuffing Balls with Turkey & Cranberries

Cranberry/Turkey Stuffing Balls



**OVEN**  
**375°F**

**TIME**  
**25 min**

**PRINT**  
**Recipe Card**

**SAVE**  
**PDF**

### INGREDIENTS

- 2 cups of bread crumbs (plain or seasoned)
- 1 cup of cooked turkey, shredded
- 1/2 cup of dried cranberries, chopped
- 1/2 cup of onion, finely diced
- 1/2 cup of celery, diced
- 1/4 cup of fresh parsley, chopped
- 1/4 cup of chicken broth (low sodium preferred)
- 1 teaspoon of dried thyme
- 1 teaspoon of salt
- 1/2 teaspoon of black pepper
- 1 large egg

#### Swaps and Notes:

**Bread Crumbs:** Plain bread crumbs allow you to control the seasoning. If using seasoned bread crumbs, adjust the added salt and herbs accordingly. You can use stale bread, toasted and pulsed in a food processor, for homemade crumbs.

**Cooked Turkey:** Shredded leftover turkey is perfect for this. Cooked chicken can be substituted for a "chicken stuffing ball" version. For more chicken ideas, check out [A Light, Tangy Chicken Salad I Actually Crave](#) (and There's No Mayo in Sight) or [Chicken Fried Rice Recipe](#).

**Dried Cranberries:** Chopped dried cranberries add a lovely sweet-tart burst. You can also use golden raisins or a mix of dried fruits.

**Vegetables:** Finely dicing the onion and celery ensures they cook evenly and meld into the

stuffing.

**Fresh Parsley:** Fresh parsley adds brightness and color. Dried parsley can be used in a pinch (use about 1 tablespoon dried).

**Chicken Broth:** Low sodium chicken broth is best for controlling the saltiness. Vegetable broth can also be used.

**Dried Thyme:** Classic stuffing herb. A blend of dried sage, rosemary, and thyme (poultry seasoning) would also be delicious.

**Egg:** The egg acts as a binder, helping the balls hold their shape.

## DIRECTIONS

1. **Making these flavorful : Cranberry/Turkey Stuffing Balls** is straightforward and perfect for baking.
2. **Preheat the : Oven & Prep Baking Sheet:** Set your oven to 375°F (190°C). Line a large baking sheet with parchment paper or lightly grease it with cooking spray to prevent sticking.
3. **Prepare the : Stuffing Mixture:** In a large mixing bowl, combine the 2 cups bread crumbs, 1 cup shredded cooked turkey, 1/2 cup chopped dried cranberries, 1/2 cup finely diced onion, 1/2 cup diced celery, and 1/4 cup chopped fresh parsley. Stir everything together well.
4. **Add : Seasonings:** Add the 1 teaspoon dried thyme, 1 teaspoon salt, and 1/2 teaspoon black pepper to the mixture. Stir to distribute the seasonings evenly.
5. **Add : Liquid Ingredients:** Pour in the 1/4 cup chicken broth and add the 1 large egg. Stir the mixture thoroughly until everything is evenly combined and moist. The mixture should hold together when squeezed. If it seems too dry or crumbly, add a little more chicken broth, 1 tablespoon at a time, until the desired consistency is reached.
6. **Form the : Stuffing Balls:** Scoop out about 2 tablespoons of the mixture at a time (a standard cookie scoop works well for uniform size) and roll it firmly into a ball. Place each ball onto the prepared baking sheet, spacing them slightly apart.
7. **Bake:** Bake the stuffing balls in the preheated oven for 25 minutes, or until they are beautifully golden brown on the outside and cooked through. They should be firm to the touch.

8. **Serve:** Remove from the oven. Serve warm as a delightful side dish or appetizer.

## SWAPS & NOTES

**Bread Crumbs:** Plain bread crumbs allow you to control the seasoning.

If using seasoned bread crumbs, adjust the added salt and herbs accordingly.

**You can use stale bread,** toasted and pulsed in a food processor, for homemade crumbs.

**Cooked Turkey:** Shredded leftover turkey is perfect for this.

**More recipes:** [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/easy-baked-stuffing-balls-with-turkey-cranberries/>