



Toaster Oven Holiday Stuffing Simplified

My First Tiny-Oven Stuffing

I first made stuffing in a toaster oven years ago. My big oven was full of pies. I thought, why not try? It worked perfectly. I still laugh at that.

It taught me a good lesson. You don't need fancy things to make good food. You just need a good plan. This recipe is that plan.

Why The Bread Matters

We start by toasting the bread cubes. This is the secret step. It makes them strong. They won't turn to mush later.

Soft bread soaks up too much broth. Toasted bread soaks up just enough. It gives you the perfect bite. Crispy on top, soft inside. Doesn't that sound good?

A Little Bowl of Magic

Next, we soften the onion and celery. We use the microwave. It's fast and easy. My grandson showed me this trick.

We add the herbs, salt, and pepper right in. The heat wakes up the herbs. It makes your whole kitchen smell like the holidays. *Fun fact: Rubbing dried herbs between your fingers before adding them makes them smell even stronger.*

The Patient Part

Now, pour in the broth and add the bread. Here is the important part. Let it sit for ten whole minutes. Walk away. Set a timer.

This waiting time matters. It lets every piece drink up the flavor. If you rush, you'll have dry spots. Who likes a dry spot of stuffing? Not me.

Do you have a favorite family trick for making stuffing? I'd love to hear it.

Getting It Golden

We drizzle melted butter on top. This makes the magic crust. First, bake it covered. This heats it all through. Then, uncover it.

The last bake makes it golden and crisp. Watch it through the little oven window. It turns a beautiful brown. That's when you know it's ready.

What's your favorite part of the holiday meal? Is it the stuffing, or something else?

Why This All Works

This recipe is simple on purpose. It's for small kitchens. It's for busy days. Good food should not be hard.

It also saves energy. A toaster oven uses less power than a big one. That's a smart little win. Every small step we take matters.

See also Prosciutto and Fig Holiday Bites

Will you be trying this in your toaster oven this year? Tell me how it goes for you.

Ingredients:

Ingredient	Amount	Notes
hearty white sandwich bread, cut into ½-inch pieces	12 ounces (8 cups)	
onion, chopped fine	1	
celery rib, chopped fine	1	
unsalted butter	1 tablespoon	plus 5 tablespoons, melted
fresh thyme	1 tablespoon minced or 1 teaspoon dried	
fresh sage	2 teaspoons minced or ½ teaspoon dried	
table salt	¾ teaspoon	
pepper	¼ teaspoon	
chicken broth	1¼ cups	



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Instructions

Step 1: First, toast your bread pieces. Set your toaster oven to 300 degrees. Spread the bread on a small baking sheet. Bake until golden, about 35 minutes. Toss them halfway through. Let the bread cool completely. (This step makes the stuffing wonderfully crisp.)

Step 2: Now, turn the heat up to 375 degrees. In a big bowl, mix the onion, celery, butter, and herbs. Microwave it with a lid for a few minutes. The smell will be amazing. Your veggies should be nice and soft.

Step 3: Pour in the chicken broth. Then add your toasted bread. Give it all a good toss. Let it sit for 10 minutes so the bread drinks up the broth. Toss it one more time. What do you think happens if we skip the sitting time? Share below!

Step 4: Put the mix into your small baking dish. Don't pack it down. Drizzle the melted butter on top. Cover it tightly with foil. Bake for 10 minutes covered. Then uncover and bake until golden. Let it cool for just 10 minutes before serving.

Creative Twists

This recipe is like a cozy blanket. You can always add a fun patch. Try one of these simple twists for a new flavor. I love playing with it each year.

Add a handful of dried cranberries for a sweet, tart pop.
Swap half the bread for cornbread for a Southern touch.
Mix in some chopped apples and walnuts for extra crunch.

Which one would you try first? Comment below!

Serving & Pairing Ideas

This stuffing is the heart of the plate. I serve it right in its dish. Let everyone scoop their own portion. It pairs beautifully with simple roasted carrots. A sprinkle of fresh parsley on top looks so pretty.

See also [Crimson Holiday Spirals](#)

For drinks, a crisp apple cider is perfect. Grown-ups might enjoy a glass of chilled Riesling. Both are so festive. Which would you choose tonight?



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Keeping Your Stuffing Cozy for Later

Let's talk about storing this simple stuffing. First, let it cool completely. Then cover the dish tightly. It will keep in the fridge for two days. You can also freeze it for a month. Wrap it well in foil first.

To reheat, just warm it in your toaster oven. Cover it with foil at 350 degrees. Heat it until it's steaming hot. I once reheated it without foil. The top got too dark too fast! Covering it keeps it moist.

Batch cooking matters for a calm holiday. Make the stuffing a day ahead. Your kitchen will feel less crowded. You'll have more time for family. **Have you ever tried storing it this way? Share below!**

Simple Fixes for Common Stuffing Hiccups

Is your stuffing too dry or too wet? These easy fixes will help. If it's dry, drizzle a little warm broth over it. Toss it gently before baking. If it's soggy, you needed more drying time for the bread.

I remember when my veggies were still crunchy. I didn't microwave them long enough. Soft veggies matter for the best texture. No one likes a crunchy bite of onion! Getting this right builds your cooking confidence.

Is the top not browning nicely? Move the dish to a higher rack. The top heat will help it crisp. A golden top adds wonderful flavor and crunch. **Which of these problems have you run into before?**

Your Quick Questions, Answered

Q: Can I make this gluten-free?

A: Yes! Use your favorite gluten-free bread. Dry the cubes the same way.

Q: How far ahead can I make it?

A: You can prepare it one full day ahead. Keep it covered in the fridge.

Q: I don't have fresh herbs. What can I do?

A: Dried herbs work just fine. Use one-third the amount listed for fresh.

Q: Can I double this recipe?

A: You can! Use a bigger baking dish. Just add a few more minutes to the bake time.

Q: Any fun extra tips?

A: *Fun fact:* A sprinkle of dried cranberries adds a sweet, chewy surprise! **Which tip will you try first?**

See also Yuletide Tzatziki Potato Delight

From My Kitchen to Yours

I hope this recipe finds its way to your table. It holds many happy memories for me. I love seeing your family traditions grow. Food is about sharing stories and love.

I would be so delighted to see your creation. Show me your golden, crispy stuffing tops! **Have you tried this recipe? Tag us on Pinterest!** Happy cooking!

—Elowen Thorn.



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Author: Elowen Thorn



Cooking Method: [Toaster Oven](#)



Cuisine: [American](#)



Courses: [Side](#)



Difficulty: **Beginner**



Prep time: **20 minutes**



Cook time: **1 hour 5 minutes**



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Rest time: **10 minutes**



Total time: **1 hour 35 minutes**



Servings: **6 servings**



Calories:**220 kcal**



Best Season:**Summer**

Description

A simplified, perfectly portioned holiday stuffing recipe made

conveniently in your toaster oven, featuring crispy bread, aromatic herbs, and a golden top.

Ingredients

- 12 ounces hearty white sandwich bread, cut into ½-inch pieces (8 cups)
- 1 onion, chopped fine
- 1 celery rib, chopped fine
- 1 tablespoon unsalted butter, plus 5 tablespoons, melted
- 1 tablespoon minced fresh thyme or 1 teaspoon dried
- 2 teaspoons minced fresh sage or ½ teaspoon dried
- ¾ teaspoon table salt
- ¼ teaspoon pepper
- 1¼ cups chicken broth

Instructions

1. Adjust toaster oven rack to middle position and heat oven to 300 degrees. Spread bread into even layer on small rimmed baking sheet and bake until light golden brown, 35 to 45 minutes, tossing halfway through baking. Let bread cool completely on sheet.
2. Increase oven temperature to 375 degrees. Microwave onion, celery, 1 tablespoon butter, thyme, sage, salt, and pepper in covered large bowl, stirring occasionally, until vegetables are softened, 2 to 4 minutes.
3. Stir in broth, then add bread and toss to combine. Let mixture sit for 10 minutes, then toss mixture again until broth is fully absorbed. Transfer bread mixture to 8-inch square baking dish or pan and distribute evenly but do not pack down. (Stuffing can be covered and refrigerated for up to 24 hours; increase covered

baking time to 15 minutes.)

4. Drizzle melted butter evenly over top of stuffing. Cover dish tightly with aluminum foil and bake for 10 minutes. Uncover and continue to bake until top is golden brown and crisp, 15 to 25 minutes. Transfer dish to wire rack and let cool for 10 minutes. Serve.

Notes

For a vegetarian version, substitute vegetable broth for the chicken broth. The stuffing can be prepared a day ahead through step 3; store covered in the refrigerator.

Keywords: Stuffing, Holiday, Toaster Oven, Side Dish, Thanksgiving