



Donated by Allen & Myra Charleston

Veggie Pockets

- 2 emu fan steaks, cut for pockets
- 1 package of your favorite stuffing mix
- 4 large carrots, peeled and sliced into ¼" rounds
- 1 head of broccoli broken into flowerets
- 1 cup water

Prepare the stuffing mix. Mix the carrots and broccoli into the dressing.

Place the steaks into a foil lined baking pan. Stuff with dressing mix, mound excess dressing next to meat.

Pour water into the dish.

Cover and bake at 350° for 45 minutes. Remove and slice.

Serves 6 to 8.