



Herbed Sausage Stuffing with Onion & Celery

Y'all Eat Yet x Dinnerly



30-40min



2 Servings

Things to be thankful for: 1) quality time with family and friends, 2) this sausage stuffing recipe that's on the table in under an hour, and 3) Miranda Lambert's beautiful cookbook with recipes sure to be the hit of your Thanksgiving table like Trisha Yearwood's Turkey and Giblet Gravy. For more recipes to share with friends and family this holiday season, purchase your copy of Y'all Eat Yet. [Ink.to/YEYDinnerly](https://ink.to/YEYDinnerly)

WHAT WE SEND

- 2 baguettes¹
- 5 oz celery
- 1 red onion
- 1 pkt turkey broth concentrate
- ½ lb pkg uncased sweet Italian pork sausage
- ¼ oz poultry seasoning

WHAT YOU NEED

- 4 Tbsp butter + more for greasing⁷
- olive oil
- kosher salt & ground pepper
- 1 large egg³
- garlic

TOOLS

- medium baking dish (1½-2 qt)
- rimmed baking sheet
- medium skillet

ALLERGENS

Wheat (1), Egg (3), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

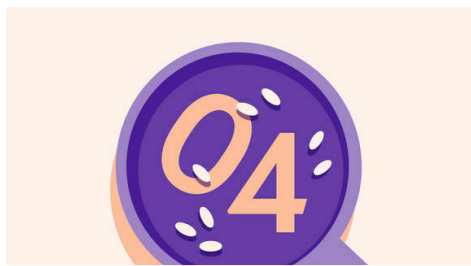
Calories 490kcal, Fat 23g, Carbs 46g, Protein 23g



1. Toast bread

Preheat oven to 400°F with a rack in the upper third. Grease a medium baking dish with **butter**.

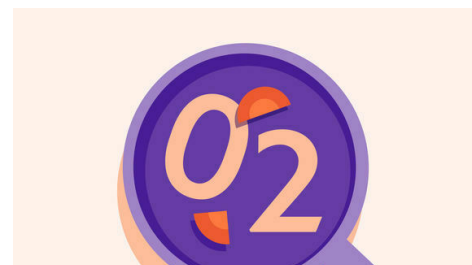
Cut **baguettes** into 1-inch cubes, leaving the crusts on. Transfer to a rimmed baking sheet and spread into a single layer. Bake on upper oven rack until slightly golden, about 10 minutes. Remove from oven and let cool until step 5.



4. Start stuffing

In same skillet over medium heat, melt **4 tablespoons butter**. Stir in **onions** and **celery**; cook until softened, about 5 minutes. Season with **salt** and **pepper**. Add **chopped garlic** and **1 tablespoon poultry seasoning**; cook, stirring, until fragrant, about 1 minute. Transfer to bowl with **sausage**.

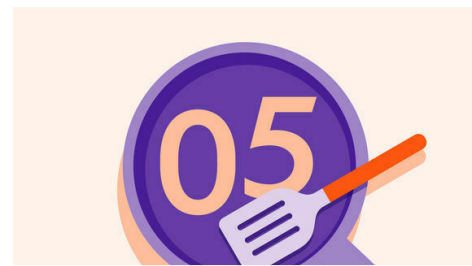
Pour **broth mixture** into skillet, scraping up any browned bits from bottom.



2. Prep veggies & broth

While **bread** toasts, cut **celery** into ½-inch pieces. Finely chop **onion**. Finely chop **1 tablespoon garlic**.

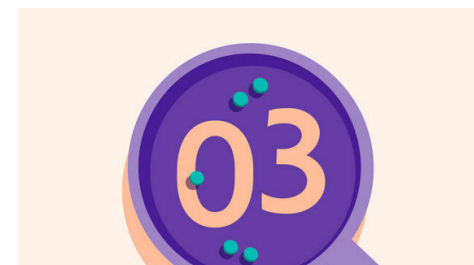
In a liquid measuring cup, stir to combine **turkey broth concentrate** and **1½ cups water**; set aside for step 4.



5. Bake & serve

To bowl with **sausage and veggies**, stir in **broth** and **toasted bread** until combined. In a small bowl, beat **1 large egg**; stir into **stuffing mixture**.

Transfer **herbed sausage stuffing** to prepared baking dish. Bake on upper oven rack until golden on top, about 25 minutes, and serve. Enjoy!



3. Cook sausage

Heat **1 tablespoon oil** in a medium skillet over medium-high. Add **sausage** and cook, breaking up into smaller pieces, until well browned and cooked through, 3–5 minutes. Transfer to a large bowl.



6. Y'all Eat Yet x Dinnerly

While we mostly agree with Miranda Lambert that there ain't a rule that ain't worth breakin', we also believe that turkey, gravy, and stuffing are must-haves on any Thanksgiving table. That's a rule we won't break. Pair this dish with the recipes for Trisha Yearwood's Turkey (pg 152) and Giblet Gravy (pg 157) in your copy of Y'all Eat Yet for a Thanksgiving to be grateful for. [Ink.to/YEYDinnerly](https://ink.to/YEYDinnerly)