

# DINNERLY



## Herbed Sausage Stuffing with Onion & Celery



30-40min



2 Servings

Is it really Thanksgiving if you don't fill up your plate until your pant buttons start to pop off? Is it Thanksgiving if you don't ask yourself, "Why do I do this to myself every year?" And if, as soon as Thanksgiving's over, you start mentally preparing for next year's feast? Or is that just us? We've got you covered—thankfully! (2p-plan serves 4, 4p-plan serves 8)

### WHAT WE SEND

- 2 baguettes<sup>1</sup>
- 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 greasing<sup>7</sup>
- olive oil
- kosher salt & ground pepper
- 1 large egg<sup>3</sup>
- 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

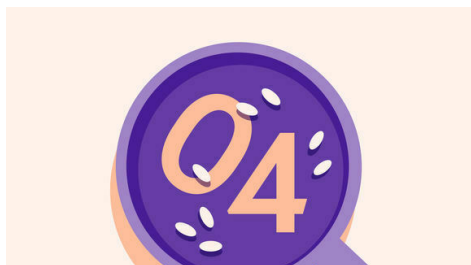
Calories 490kcal, Fat 23g, Carbs 46g, Protein 23g



#### 1. Toast bread

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

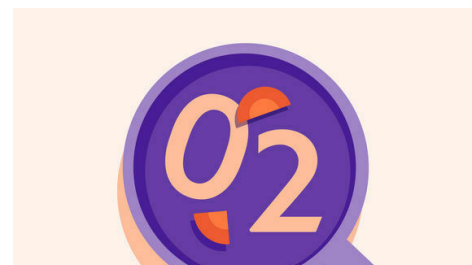
Cut **baguettes** into 1-inch cubes, leaving the crusts on. Transfer to a rimmed baking sheet and spread into a single layer. Bake on upper oven rack until slightly golden, about 10 minutes. Remove from oven and let cool until step 5.



#### 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**.

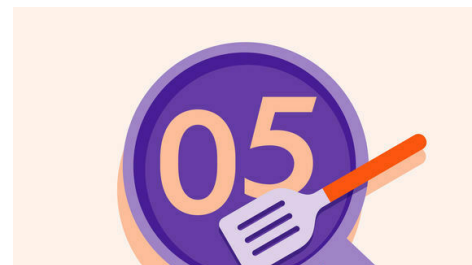
Pour **broth mixture** into skillet, scraping up any browned bits from bottom.



#### 2. Prep veggies & broth

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

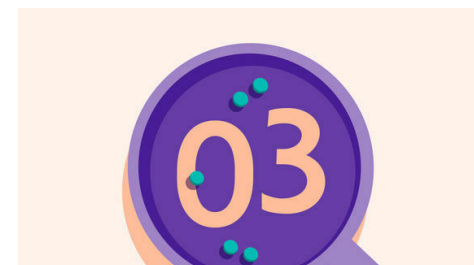
In a liquid measuring cup, stir to combine **turkey broth concentrate** and **1½ cups water**; set aside for step 4.



#### 5. Bake & serve

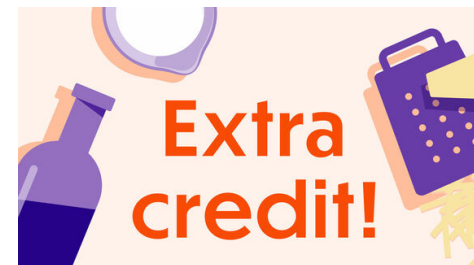
To bowl with **sausage and veggies**, stir in **broth** and **toasted bread** until combined. In a small bowl, beat **1 large egg**; stir into **stuffing mixture**.

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. Make it ahead!

Get ahead on your Turkey Day prep by either toasting the bread a day before or leaving it on a rimmed baking sheet overnight to dry out.