

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 baguettes³
- 5 oz celery
- 1 red onion
- 1 pkt turkey broth concentrate
- ½ lb pkg uncased sweet Italian pork sausage
- ¼ oz all-purpose spice blend

WHAT YOU NEED

- 4 Tbsp butter + more for greasing¹
- olive oil
- kosher salt & ground pepper
- 1 large egg²
- garlic

TOOLS

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

ALLERGENS

Milk (1), Egg (2), Wheat (3). 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**.

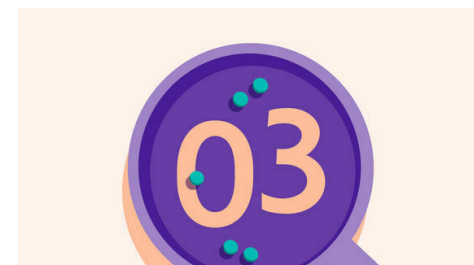
Cut **baguettes** into 1-inch cubes, leaving the crusts on. Transfer to a rimmed baking sheet and spread into a single layer. Bake on upper oven rack until slightly golden, about 10 minutes. Remove from oven and let cool until step 5.



2. Prep veggies & broth

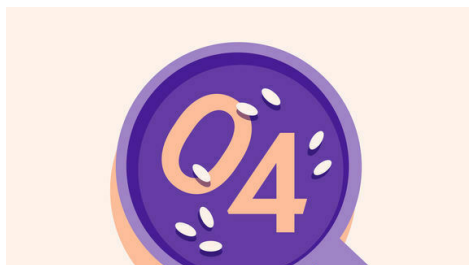
While **bread** toasts, cut **celery** into ½-inch pieces. Finely chop **onion**. Finely chop 1 **tablespoon garlic**.

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



3. Cook sausage

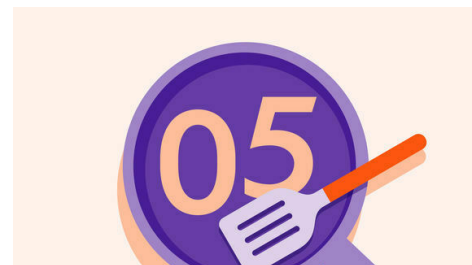
Heat 1 **tablespoon oil** in a medium skillet over medium-high. Add **sausage** and cook, breaking up into smaller pieces, until well browned and cooked through, 3–5 minutes. Transfer to a large bowl.



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 all purpose spice**; cook, stirring, until fragrant, about 1 minute. Transfer to bowl with **sausage**.

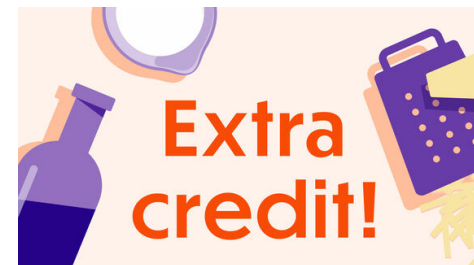
Pour **broth mixture** into skillet, scraping up any browned bits from bottom.



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!



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.