



Friendsgiving Sausage Stuffing Hash

with Sweet Potatoes & Baked Eggs



1h



2 Servings

A good Friendsgiving doesn't have to require dishes upon dishes—this super fast hash has all the celebratory flavors we need in one skillet. We start with a classic stuffing made of country-style sausage and grated sweet potato. Bake it all together with some eggs cracked on top, then drizzle it with hot Buffalo sauce. Enjoy it with friends for brunch, lunch, or dinner! (2-p plan serves 3; 4-p plan serves 6)

What we send

- 1 yellow onion
- 2 oz celery
- ¼ oz fresh chives
- 2 brioche buns ^{2,1,3}
- 1 sweet potato
- ¼ oz herbs de Provence
- 2 pkts turkey broth concentrate
- 1 oz dried cranberries
- ½ lb pkg country-style sausage
- 1 oz Buffalo sauce

What you need

- butter ¹
- 2-3 large eggs ²
- kosher salt & ground pepper

Tools

- box grater
- medium ovenproof 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 540kcal, Fat 23g, Carbs 54g, Protein 27g



1. Prep ingredients

Preheat oven to 400°F with a rack in the center.

Finely chop **half of the onion** (save rest for own use). Finely chop **celery**. Thinly slice **chives**.

Tear **bread** into ¾-inch pieces. Grate **sweet potato** on the large holes of a box grater.



4. Cook sweet potatoes

Stir in **sweet potatoes** and cook, stirring constantly, until slightly softened, 1-2 minutes. Remove from heat.

Return **stuffing mixture** to skillet and gently mix; spread into an even layer.



2. Start stuffing

Melt **3 tablespoons butter** in a medium ovenproof skillet over medium heat. Add **celery** and **onions**; cook, stirring occasionally, until softened, 4-5 minutes. Stir in **bread** and **2 teaspoons herbs de Provence**. Cook, stirring frequently, until fragrant and toasted in spots, about 4 minutes.



5. Bake stuffing hash

Bake on center oven rack until **sweet potatoes** are softened and **stuffing hash** is browned in spots, about 20 minutes.



3. Finish stuffing

Add **all of the broth concentrate, cranberries**, and **½ cup water**. Cook until liquid is almost evaporated. Transfer to a medium bowl.

Add **sausage** to same skillet over medium-high heat. Cook, breaking up into smaller pieces, until browned in spots, about 5 minutes.



6. Bake eggs & serve

Using a spoon, make 2-3 indentations on the surface. Crack **1 large egg** into each well; season with **salt** and **pepper**. Bake on center oven rack until eggs are just set, 5-8 minutes. Let rest for 5 minutes.

Serve **sausage stuffing hash** sprinkled with **chives** and drizzled with **Buffalo sauce**, as desired. Enjoy!