



Sausage Stuffing

with Apples, Leeks & Fresh Thyme



1,5h



2 Servings

This rich stuffing is full of classic, autumnal flavors. We combine sage-scented sausage, leeks, apples, poultry seasoning, and fresh thyme with turkey broth. The stuffing bakes until the center is soft and steamy and the edges are crispy. Plus, it's the perfect make-ahead recipe! You'll still have time to spare for family and friends. (2p-plan serves 4; 4p-plan serves 8—nutrition reflects 1 portion of stuffing)

What we send

- 2 mini baguettes ^{3,5}
- 1 oz pecans ⁴
- 7 oz leek
- 1 medium bag celery
- 1 Pink Lady apple
- ¼ oz fresh thyme
- ½ lb pkg country-style sausage
- 1 pkt turkey broth concentrate
- ¼ oz herbes de Provence

What you need

- neutral oil
- kosher salt & ground pepper
- 6 Tbsp butter (plus more for greasing) ²
- 3 large eggs ¹

Tools

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

Allergens

Egg (1), Milk (2), Soy (3), Tree Nuts (4), Wheat (5). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 610kcal, Fat 34g, Carbs 56g, Protein 23g



1. Toast bread & pecans

Preheat oven to 350°F with a rack in the center. Tear **baguettes** into ½-inch pieces. Spread in an even layer on a rimmed baking sheet. Bake on center oven rack until dried and crisp, 10-15 minutes. Transfer to a large bowl.

Meanwhile, toast **pecans** in a medium skillet over medium heat until fragrant, 3-4 minutes. Transfer pecans to a cutting board. Reserve skillet for step 3.



2. Prep ingredients

Meanwhile, quarter **leek** lengthwise, then rinse under running water to remove any grit; pat dry, then cut into ¾-inch pieces. Cut **celery** into a ½-inch pieces. Remove and discard **apple core**, then cut fruit into ½-inch pieces. Pick **2 teaspoons thyme leaves**; discard stems. Coarsely chop **toasted pecans** and add to bowl with **toasted bread**.



3. Brown sausage

Heat **1 tablespoon oil** in reserved skillet over medium-high. Add **sausage** in large clumps in a single layer. Cook, without stirring, until sausage is well browned on one side, about 2 minutes. Reduce heat to medium; continue cooking, breaking sausage up into smaller pieces, until cooked through, 3-4 minutes. Use a slotted spoon to transfer sausage to bowl with **toasted bread**.



4. Cook aromatics

Return same skillet to medium heat. Add **leeks** and cook, stirring, until softened, 4-5 minutes. Transfer leeks to bowl with **toasted bread**. Melt **6 tablespoons butter** in skillet over medium heat. Add **apples** and **celery**; cook, stirring, until softened, 12-14 minutes. Stir in **half of the thyme leaves**; cook until fragrant, 30 seconds. Transfer to bowl with toasted bread.



5. Build stuffing

Butter a medium baking dish. In a measuring cup, whisk to combine **turkey broth concentrate**, **3 large eggs**, **2 cups water**, **1 teaspoon each of salt and herbes de Provence**, and **a few grinds of pepper**.

Add **broth mixture** to bowl with **toasted bread** and toss until all ingredients are evenly coated and well combined.



6. Bake & serve

Transfer **stuffing mixture** to prepared baking dish. Cover with foil and bake on center oven rack for 20 minutes. Remove foil and continue baking until stuffing is browned and crunchy on top, 20-25 minutes more. Remove **stuffing** from oven and garnish with **remaining thyme leaves**. Enjoy!