



## Thanksgiving Cheesy Sausage Stuffing

with Cheddar & Scallions



30-40min



2 Servings

The holiday season means lots of time spent visiting with (or hosting) loved ones, and cooking up a storm. This comforting, crowd-pleasing stuffing is the perfect accompaniment to your favorite turkey recipe. And because it's so easy to put together, you'll still have time—and energy—to spare for family and friends.



## What we send

- 2 (8-inch) Italian hero rolls <sup>1</sup>
- 1 bunch scallions
- 3 oz mascarpone cheese <sup>7</sup>
- ¼ oz fresh sage
- ½ lb pkg sweet Italian sausage
- 1 block cheddar cheese <sup>7</sup>

## What you need

- olive oil
- large eggs <sup>3</sup>
- kosher salt & ground pepper

## Tools

- rimmed baking sheet
- medium baking dish
- medium skillet

## Allergens

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

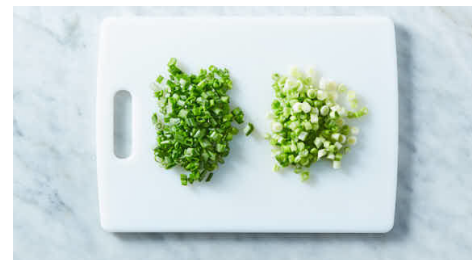
## Nutrition per serving

Calories 330kcal, Fat 20g, Carbs 23g, Protein 16g



### 1. Toast bread

Preheat oven to 375°F with a rack in the center. Cut or tear **rolls** into 1-inch pieces. Spread in a single layer on a rimmed baking sheet and toast on center oven rack, tossing halfway through, until lightly browned, about 15 minutes. Lightly **oil** a medium baking dish.



### 2. Prep scallions

Meanwhile, trim **scallions**, then thinly slice, keeping dark greens separate.



### 3. Combine eggs & cheese

In a large bowl, whisk to combine **4 large eggs** with **2 cups water** and **½ teaspoon each salt and pepper**. Add **mascarpone cheese** and gently whisk to combine.



### 4. Cook sausage

Chop **1 tablespoon sage leaves**; discard stems. Heat **1 tablespoon oil** in a medium skillet over medium-high. Add **sausage** and cook, breaking up into smaller pieces with a spoon, until browned, about 6 minutes. Add chopped sage leaves and **scallion whites and light greens**. Cook, stirring, until scallions are softened, about 2 minutes.



### 5. Combine ingredients

Coarsely chop **all of the cheddar**. Add **toasted bread, sausage mixture, scallion dark greens**, and half of the cheddar (save rest for step 6) to the large bowl with **egg mixture**. Gently fold to combine, until the toasted bread cubes are evenly moistened.



### 6. Bake & serve

Transfer mixture to the prepared baking dish and spread in an even layer. Cover with **lightly oiled foil**. Bake on center oven rack, about 20 minutes. Uncover, and top with **remaining chopped cheddar**. Return to center oven rack and bake until top is golden brown, about 20 minutes more. Let **stuffing** rest for 10 minutes before serving. Enjoy!