

# DINNERLY



**TURKEY DAY SIDE**

**SERVES A CROWD!**

## Thanksgiving Side: Herbed Sausage Stuffing

with Onion & Celery



30-40min



2 Servings

This side is perfect for feeding a crowd! The couples plan serves 6-8 and the family plan serves 8-10. Is it really Thanksgiving if you don't stuff your face with stuffing to until your pant buttons start to pop off and you ask, "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!

## WHAT WE SEND

- 2 Italian hero rolls <sup>1</sup>
- 5 oz celery
- 1 medium red onion
- garlic (use 3 large cloves)
- 1 pkt turkey broth concentrate
- ½ lb pkg sweet Italian sausage
- poultry seasoning (use 1 Tbsp)

## WHAT YOU NEED

- egg <sup>3</sup>
- butter <sup>7</sup>
- olive oil
- kosher salt & ground pepper

## TOOLS

- 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 280kcal, Fat 15g, Carbs 26g, Protein 10g



### 1. Toast bread

Preheat oven to 400°F with a rack in the upper third. Cut **bread** into 1-inch cubes, keeping the crusts on. Spread onto a rimmed baking sheet in a single layer. Bake on upper rack until bread is slightly golden, about 10 minutes. Remove from oven and let cool.



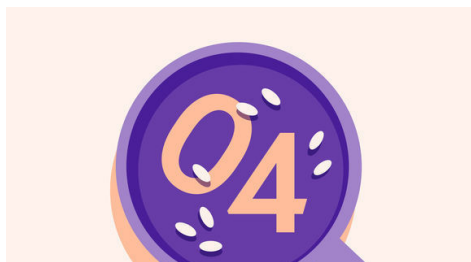
### 2. Prep ingredients

Meanwhile, cut **celery** into ½-inch pieces. Peel and finely chop **onion**. Peel and finely chop **1 tablespoon garlic**. In a liquid measuring cup, stir together **broth concentrate** and **1½ cups water**. Whisk **1 large egg** in a small bowl. **Butter** a medium (1¼ quart) baking dish.



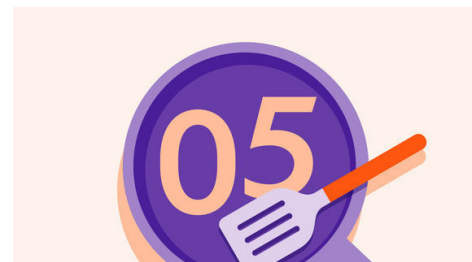
### 3. Cook ingredients

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



### 4. Mix stuffing

Melt **4 tablespoons butter** in same skillet over medium; add **onion** and **celery**. Cook until veggies are softened and onion is translucent, about 5 minutes; season with **salt** and **pepper**. Stir in **chopped garlic** and **1 tablespoon of the poultry seasoning**; cook, 1 minute. Transfer to bowl with **sausage**. Pour **broth** into skillet, scraping up any browned bits from the bottom.



### 5. Bake & serve

Pour **broth** from skillet into bowl with **sausage**; add **bread**, and **veggies**, stirring to combine. Stir in **beaten egg**. Transfer **herbed sausage stuffing** to prepared baking dish and bake on upper oven rack until golden on top, about 25 minutes. Enjoy!



### 6. Make it ahead!

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