

# DINNERLY



## Thanksgiving Side: Herbed Sausage Stuffing

with Onion & Celery



30-40min



2 Servings

Is it really Thanksgiving if you don't fill up your plate and stomach until your pant buttons start to pop off. Is it Thanksgiving if you don't 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! (2-p plan serves 6-8; 4-p plan serves 8-10.)

## WHAT WE SEND

- 2 baguettes <sup>1</sup>
- 5 oz celery
- 1 medium red onion
- garlic
- 1 pkt turkey broth concentrate
- ½ lb pkg uncased sweet Italian pork sausage
- poultry seasoning (use 1 Tbsp)

## WHAT YOU NEED

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

## TOOLS

- medium baking dish (1½-2 qt)
- 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 240kcal, Fat 11g, Carbs 23g, Proteins 11g



### 1. Toast bread

Preheat oven to 400°F with a rack in the upper third. Cut **baguettes** into 1-inch cubes, keeping the crusts on. Spread into a single layer on a rimmed baking sheet. 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. Finely chop **onion**. Finely chop **1 tablespoon garlic**. In a liquid measuring cup, stir together **turkey broth concentrate** and **1½ cups water**. **Butter** a medium baking dish.



### 3. Cook ingredients

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



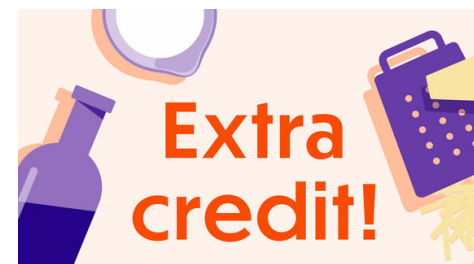
### 4. Mix stuffing

Melt **4 tablespoons butter** in same skillet over medium; add **onions** and **celery**. Cook until veggies are softened, about 5 minutes; season with **salt** and **pepper**. Stir in **chopped garlic** and **1 tablespoon poultry seasoning**; cook until fragrant, about 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. Beat **1 large egg** and stir into mixture. Transfer **herbed sausage stuffing** to prepared baking dish. 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.