



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 sidekick for 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 baguettes ¹
- 1 bunch scallions
- 1 pkg mascarpone ⁷
- 12 oz pkg sweet Italian pork sausage links
- ¼ oz fresh sage
- 1 block cheddar cheese ⁷

What you need

- olive oil
- 4 large eggs ³
- kosher salt & ground pepper

Tools

- medium baking dish
- rimmed baking sheet
- medium skillet
- box grater

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

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 530kcal, Fat 33g, Carbs 28g, Proteins 31g



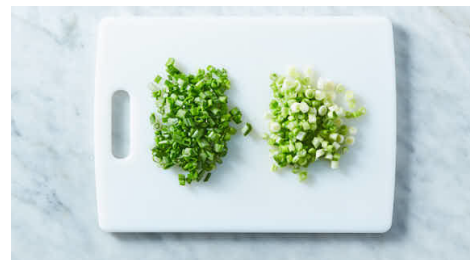
1. Toast bread

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.



4. Cook sausage

Chop **1 tablespoon sage leaves**; discard stems. Remove **sausage** from casings. 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.



2. Prep scallions

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



5. Combine ingredients

Coarsely grate **⅔ of the cheddar** (save rest). 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.



3. Combine eggs & cheese

In a large bowl, whisk to combine **4 large eggs** with **1 ¾ cups water** and **½ teaspoon each salt and pepper**. Add **mascarpone cheese** and gently whisk to combine.



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!