

## Martha 100:

Apple & Sage Stuffing



2h



2 Servings

### What we send

- 5 artisan buns <sup>1,2,3,4</sup>
- 1 yellow onion
- 7 oz leek
- 1 medium bag celery
- 1 apple
- 1 pear
- ¼ oz fresh sage
- ½ oz fresh parsley
- ¼ oz mushroom seasoning
- 1 pkt vegetable broth concentrate
- ¼ oz poultry seasoning

### What you need

- kosher salt & ground pepper
- unsalted butter <sup>2</sup>
- large egg <sup>1</sup>

### Tools

- 8" x 8" baking dish
- nonstick cooking spray
- large skillet
- rimmed baking sheet

### Allergens

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

### Nutrition per serving

Calories 0kcal

## 1. Dry bread

Preheat oven to 300°F with a rack in the center position. Cut bread into 1-inch cubes; spread on a rimmed baking sheet. Bake until completely dry, stirring halfway through, about 30 minutes. Alternatively, dry uncovered overnight.

Increase oven temperature to 350°F. Lightly grease an 8"x 8" baking dish with nonstick spray or butter.

## 4. Mix stuffing

In a large bowl, toss together bread, vegetable mixture, sage, parsley, and 1 teaspoon poultry seasoning until evenly combined. Add egg-broth mixture and gently mix until bread is evenly coated. Season to taste with salt and pepper.

## 2. Prep ingredients

Meanwhile, halve leeks lengthwise, then rinse under running water. Pat dry and cut into ½-inch thick half moons. Finely chop onion and celery. Peel and core apple and pear; cut into ½-inch pieces. Pick parsley and sage leaves from stems and finely chop; discard stems.

In a measuring cup, whisk together mushroom seasoning, broth concentrate, 1 large egg, and 1¼ cups water.

## 5. Cook stuffing

Transfer stuffing to prepared baking dish; cover with aluminum foil. Bake on center rack for 30 minutes (internal temperature of center should read 150°F). Remove foil and continue baking until golden brown and crisp on top, another 15-20 minutes.

## 3. Cook vegetables

In a large skillet, melt 6 tablespoons butter over medium-high heat. Add leeks, onions, celery, apples, and pears; season with salt and pepper. Cook, stirring frequently, until vegetables have released their liquid, 2-3 minutes. Lower heat to medium and continue cooking, stirring occasionally, until vegetables and fruit are softened and golden, another 12-15 minutes.

## 6. Serve

Let stuffing cool for 5 minutes before serving. Enjoy!