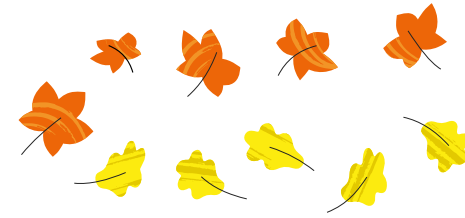




Savoury Leek and Mushroom Dressing with Crispy Sage Topping

35 Minutes



Ciabatta Roll
3 | 6



Leek, sliced
113 g | 226 g



Chicken Broth
Concentrate
2 | 4



Mushrooms
227 g | 454 g



Cream Sauce
Spice Blend
1 tbsp | 2 tbsp



Sage and Thyme
14 g | 28 g



If you ordered two of this meal kit, simply follow the 12-person instructions.

Allergens Hey home cooks! Please refer to the website or app for the as-prepared recipe nutritional information.

Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

1



Fry sage leaves

- Before starting, preheat the oven to 450 ° F.
- Wash and dry all produce.
- Pick **sage leaves** from stems, reserving **stems**.
- Line a plate with paper towels.
- Heat a large non-stick pan over medium-high heat.
- When hot, add **2 tbsp** (4 tbsp) **oil**, then **sage leaves**. Fry until crisp, 2-3 min. (**TIP**: We love to use olive oil for frying sage!)
- Using a slotted spoon, transfer **fried sage** to the paper towel-lined plate. Season with **salt** while hot. Set aside.
- Reserve **sage oil** in pan.

2



Prep bread

- Cut or tear **ciabatta** into ½-inch pieces.
- Add **bread pieces** to a large bowl. Drizzle **reserved sage oil** over top. Season with **salt** and **pepper**. Toss to coat.

3



Finish prep and cook veggies

- Cut **mushrooms** into ¼-inch thick slices.
- Reheat the same pan over medium-high.
- When hot, add **2 tbsp** (4 tbsp) **butter**. Swirl pan until melted, 30 sec.
- Add **mushrooms, leeks** and **reserved sage stems**. Season with **salt** and **pepper**. Cook, stirring often, until softened, 4-7 min.
- Meanwhile, strip **thyme leaves** from **stems**, then finely chop **leaves**.

4



Assemble and bake dressing

- Sprinkle **Cream Sauce Spice Blend** over top. Stir to coat. Add **broth concentrate** and **¾ cup** (1 ½ cups) **water**. Cook, stirring often, until **mixture** is simmering, 30 sec-1 min.
- Add **veggie mixture** and **thyme** to **bread** in the large bowl. Season with **salt** and **pepper**. Stir to coat. Pick out and discard **sage stems**.
- Transfer **dressing** to a 8x8-inch baking dish (9x13-inch for 12 ppl).
- Bake until top is golden and **dressing** is warmed through, 12-20 min.

5



Finish and feast

- Remove from oven.
- Top with **crispy sage leaves** before serving. (**NOTE**: If dressing isn't being served immediately, wrap it tightly with foil to keep warm for up to 15 min. Top with sage leaves before serving.)