

# HELLO Sausage-Apple Stuffing Bowls with Sage Gravy

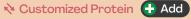
Family Friendly 25-35 Minutes





Chorizo Sausage, uncased 250 g | 500 g











If you chose to alter your protein, simply follow the **icons and specific instructions** on the back in the sidebar and you're set. You can also refer to your customized recipe online, visit hellofresh.ca 🎥



Mild Italian Sausage,



1 2

250 g | 500 g





**Dried Cranberries** 



Mirepoix

113 g | 227 g

¼ cup | ½ cup



Sage and Thyme



7 g | 14 g



Concentrate

2 | 4









Cream Sauce Spice Blend



Allengens 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. Cooking utensils | Baking sheet, large oven-proof pan, measuring spoons, large bowl, parchment paper, small pot, measuring cups, whisk



# Roast potatoes

- Before starting, preheat the oven to 425°F.
- · Wash and dry all produce.
- Cut potatoes into ½-inch pieces.
- Add potatoes and 1 tbsp (2 tbsp) oil to a parchment-lined baking sheet. Season with **salt** and **pepper**, then toss to coat.
- Roast in the **middle** of the oven, flipping halfway through, until tender and golden-brown, 22-23 min.



# Prep and make bread topping

- Core, then cut **apple** into ½-inch pieces.
- Finely chop sage.
- Strip 1 tbsp (2 tbsp) thyme leaves from stems.
- Cut ciabatta into ½-inch pieces.
- Heat a small pot over medium-low heat.
- When the pot is hot, add 2 tbsp (4 tbsp) butter, thyme, dried cranberries and half the sage. Swirl until fragrant, 1 min.
- Transfer cranberry-herb mixture to a large bowl.
- Add ciabatta, then toss to combine. Set aside.



# Cook sausage-apple stuffing

### 🔘 Swap | Chorizo Sausage

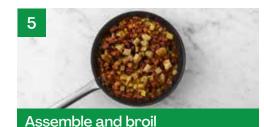
### 🗘 Swap | Beyond Meat®

- Heat a large oven-proof pan over medium-high heat.
- When the pan is hot, add 1 tbsp (2 tbsp) oil, then **mirepoix** and **apples**. Cook, stirring occasionally, until softened, 3-4 min.
- Add sausage. Cook, breaking up sausage into smaller pieces, until no pink remains, 3-5 min.\*\*
- Season with salt and pepper.



# Make sage gravy

- Meanwhile, reheat the same small pot (from step 2) over medium.
- When the pot is hot, add 1 tbsp (2 tbsp) butter, broth concentrates, remaining sage and Cream Sauce Spice Blend, Cook, whisking often, until combined, 1 min.
- Add ½ cup (1 cup) water. Cook, whisking often, until **gravy** thickens, 1-2 min.
- Season with salt and pepper, to taste.



- Turn the oven to high broil.
- Add roasted potatoes to the pan with sausage-apple stuffing. Stir to combine.
- Spread bread topping over stuffing.
- Transfer the pan to the **middle** of the oven.
- Broil until topping is golden-brown, 2-3 min. (TIP: Keep an eye on bread topping so it doesn't burn!)



### Finish and serve

- Divide sausage-apple stuffing bake between bowls.
- Pour sage gravy over top.



Measurements

1 tbsp (2 tbsp)

oil

### 3 | Cook chorizo-apple stuffing

### O Swap | Chorizo Sausage

If you've opted for **chorizo**, prepare and cook it in the same way the recipe instructs you to prepare and cook the sausage.\*\*

# 3 Cook Beyond Meat®-apple stuffina

### Swap | Beyond Meat®

If you've opted to get Beyond Meat®, prepare, cook and plate it the same way as the sausage, until crispy, 5-6 min.\*\*

