HELLO FRESH

Campbell's® Chicken Stuffing Bowls
with Campbell's® Concentrated Chicken Broth Sage Gravy

Family Friendly   25 – 35 Minutes

Ground Chicken

Ground Pork

Ciabatta Roll

Sage

Green Peas

Gala Apple

All-Purpose Flour

Sweet Potato

Cranberry Spread

Mirepoix

Garlic, cloves

Campbell's® Concentrated Chicken Broth

CUSTOM RECIPE

This is a Custom Recipe. If you chose to swap your protein, simply follow the instructions on the back of this card and you're set.
Happy cooking!

HELLO SAGE
You can't have stuffing without this classic festive herb!

Start here

- Before starting, preheat the oven to 425°F.
- Wash and dry all produce.

Measurements within steps	**1 tbsp**	**(2 tbsp)**	**oil**
	2 person	4 person	Ingredient

Bust out

Baking sheet, large bowl, parchment paper, small pot, large non-stick pan

Ingredients

	2 Person	4 Person
Ground Chicken ◆	250 g	500 g
Ground Pork	250 g	500 g
Ciabatta Roll	1	2
Sage	7 g	14 g
Green Peas	113 g	227 g
Gala Apple	1	2
All-Purpose Flour	1 tbsp	2 tbsp
Sweet Potato	2	4
Cranberry Spread	2 tbsp	4 tbsp
Mirepoix	113 g	227 g
Garlic, cloves	2	4
Campbell's® Concentrated Chicken Broth	1	2
Unsalted Butter*	3 tbsp	6 tbsp
Salt and Pepper*		

* Pantry items
** Cook to a minimum internal temperature of 74°C/165°F.
◆ Vacuum-pack guarantees maximum freshness but can lead to small colour changes and a stronger scent. Both will disappear 3 minutes after opening.

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.

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1 Prep and roast potatoes

- Cut **sweet potatoes** into ½-inch pieces.
- Add **sweet 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, 18-20 min.

2 Prep

- Core, then cut **apple** into ½-inch pieces.
- Peel, then mince **garlic**.
- Finely chop **sage**.
- Cut **ciabatta** into ½-inch pieces.
- Heat a small pot over medium-low heat.
- When hot, add **2 tbsp** (4 tbsp) **butter** and **half the sage**. Swirl the pot until fragrant, 1 min.
- Add **ciabatta** and **sage butter** to a large bowl, then toss to combine. Set aside.

3 Cook filling

- Heat a large oven-proof pan over medium-high heat.
- When hot, add **1 tbsp** (2 tbsp) **oil**, then **mirepoix** and **apples**. Cook, stirring occasionally, until softened, 3-4 min.
- Add **chicken**, **garlic** and **peas**. Cook, breaking up **chicken** into smaller pieces, until no pink remains, 3-5 min.**
- Add **¼ cup** (½ cup) **Campbell's® Concentrated Chicken Broth**. Cook, stirring often, until coated, 1-2 min.
- Season with **salt** and **pepper**.

> If you've opted to get **pork,** cook it in the same way the recipe instructs you to cook the **chicken**.**

4 Make sage gravy

- Meanwhile, heat the same small pot (from step 2) over medium.
- When hot, add **1 tbsp** (2 tbsp) **butter**, **remaining sage** and **flour**. Cook, whisking often, until combined, 1-2 min.
- Add **¼ cup** (½ cup) **water** and **remaining Campbell's® Concentrated Chicken Broth**.
- Cook, whisking often, until **gravy** thickens, 4-5 min. Season with **salt** and **pepper**, to taste.

5 Assemble and broil

- Turn the oven to high broil.
- Add **roasted sweet potatoes** to the pan with **chicken-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, 3-4 min. (**TIP:** Keep an eye on bread topping so it doesn't burn!)

6 Finish and serve

- Divide **chicken-apple stuffing bake** between bowls.
- Pour **sage gravy** over top.
- Dollop with **cranberry spread**.

Dinner Solved!