

# Sausage-Apple Stuffing Bowls

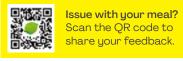
with Sage Gravy

Family Friendly

Prepped in 10

Quick

20-30 Minutes

















Sage and Thyme







Chicken Broth Concentrate



Yellow Potato

Cream Sauce Spice Blend

#### **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!

# Start here

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

Measurements , 1 tbsp (2 tbsp) oil within steps Ingredient

#### **Bust out**

Baking sheet, vegetable peeler, large oven-proof pan, measuring spoons, large bowl, parchment paper, small pot, measuring cups, whisk

# **Inaredients**

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	2 Person	4 Person
Mild Italian Sausage, uncased	250 g	500 g
Ground Turkey	250 g	500 g
Gala Apple	1	2
Dried Cranberries	1/4 cup	½ cup
Mirepoix	113 g	227 g
Sage and Thyme	7 g	14 g
Ciabatta Roll	1	2
Yellow Potato	350 g	700 g
Chicken Broth Concentrate	2	4
Cream Sauce Spice Blend	1 tbsp	2 tbsp
Unsalted Butter*	3 tbsp	6 tbsp
Oil*		

Salt and Pepper\*

- \* Pantry items
- \*\* Cook to a minimum internal temperature of 74°C/165°F.

## 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.



#### Roast potatoes

- 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 goldenbrown, 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 hot, add 2 tbsp (4 tbsp) butter, thyme, dried cranberries and half the sage. Swirl the pan until fragrant, 1 min.
- Transfer **cranberry mixture** to a large bowl. Add ciabatta, then toss to combine. Set aside.



## Cook sausage-apple stuffing

- Heat a large oven-proof pan over mediumhigh heat.
- When 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.

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



## Make sage gravy

- Meanwhile, heat the same small pot (from step 2) over medium.
- When hot, add 1 tbsp (2 tbsp) butter, broth concentrate, 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.



### Assemble and broil

- 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.

# **Dinner Solved!**