

HELLO Sausage-Apple Stuffing Bowls with Sage Gravy

Family Friendly 30 Minutes







2 Double

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 🎥

Ground Turkey 250 g | 500 g



Mild Italian Sausage, uncased



250 g | 500 g





Dried Cranberries



1/4 cup | 1/2 cup



Sage and Thyme



113 g | 227 g

7 g | 14 g





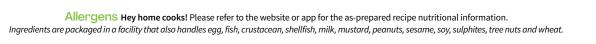
Yellow Potato 350 g | 700 g



Concentrate 2 4



Cream Sauce Spice 1 tbsp | 2 tbsp



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



Cook sausage-apple stuffing

Swap | Ground Turkey

O Swap | Beyond Meat®

- 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 sausage. Cook, breaking up sausage into smaller pieces, until no pink remains, 3-5 min.**
- Season with salt and pepper.



Make sage gravu

- 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.

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Measurements

1 tbsp (2 tbsp) oil Ingredien

3 | Cook turkey-apple stuffing

Swap | Ground Turkey

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

3 | Cook Beyond Meat®-apple stuffing

Swap | Beyond Meat®

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

