

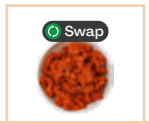


Sausage-Apple Stuffing Bowls with Sage Gravy

Family Friendly 25 - 35 Minutes

Customized Protein + Add Swap or *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](https://www.hellofresh.ca)



Chorizo Sausage, uncased
250 g | 500 g



Mild Italian Sausage, uncased
250 g | 500 g



Gala Apple
1 | 2



Dried Cranberries
1/4 cup | 1/2 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

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



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.

2



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.

3



Cook sausage-apple stuffing

- [Swap | Chorizo Sausage](#)
- 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**.

4



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 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.

5



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!)

6



Finish and serve

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

3 | Cook sausage-apple stuffing

[Swap | Chorizo Sausage](#)

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

** Cook to a minimum internal temperature of 74°C/165°F.



Issue with your meal? Scan the QR code to share your feedback.