



Sausage-Apple Stuffing Bowls

with Sage Gravy

Family Friendly

Prepped in 10

Quick

20-30 Minutes



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Mild Italian Sausage,
uncased



Ground Turkey



Gala Apple



Dried Cranberries



Mirepoix



Sage and Thyme



Ciabatta Roll



Yellow Potato



Chicken Broth
Concentrate



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!

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 person) **(2 tbsp)** (4 person) **oil** Ingredient

Bust out

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

Ingredients

	2 Person	4 Person
Mild Italian Sausage, uncased	250 g	500 g
Ground Turkey	250 g	500 g
Gala Apple	1	2
Dried Cranberries	¼ 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.

1



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 golden-brown, 22-23 min.

4



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.

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 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.

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!)

3



Cook sausage-apple stuffing

- 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**.

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**.

6



Finish and serve

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

Dinner Solved!



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