







Sausage-Apple Stuffing Bowls with Sage Gravy

Family Friendly 30 Minutes

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 Swap	 Swap
	
Ground Turkey 250 g 500 g	Beyond Meat® 2 4



	
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.

Ingredient quantities	56g	113g
	2 person	4 person

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 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.

3



Cook sausage-apple stuffing

- [Swap](#) | [Ground Turkey](#)
- [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**.

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.

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.

Measurements within steps

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

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**.

** Cook to sausage, turkey and Beyond Meat® a minimum internal temperature of 74°C/165°F.



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