



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	  Beyond Meat® 2 4
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 Mild Italian Sausage, uncased 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	

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.

Pantry items | Unsalted butter, oil, salt, pepper

Cooking utensils | Baking sheet, large oven-proof pan, measuring spoons, large bowl, parchment paper, small pot, measuring cups, whisk

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](#)
- [Swap](#) | [Beyond Meat®](#)
- 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 concentrates**, **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 chorizo-apple stuffing

[Swap](#) | [Chorizo Sausage](#)

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

3 | Cook Beyond Meat®-apple stuffing

[Swap](#) | [Beyond Meat®](#)

If you've opted to get **Beyond Meat®**, prepare, cook and plate it the same way as the **sausage**, until crispy, 5-6 min.**

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



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