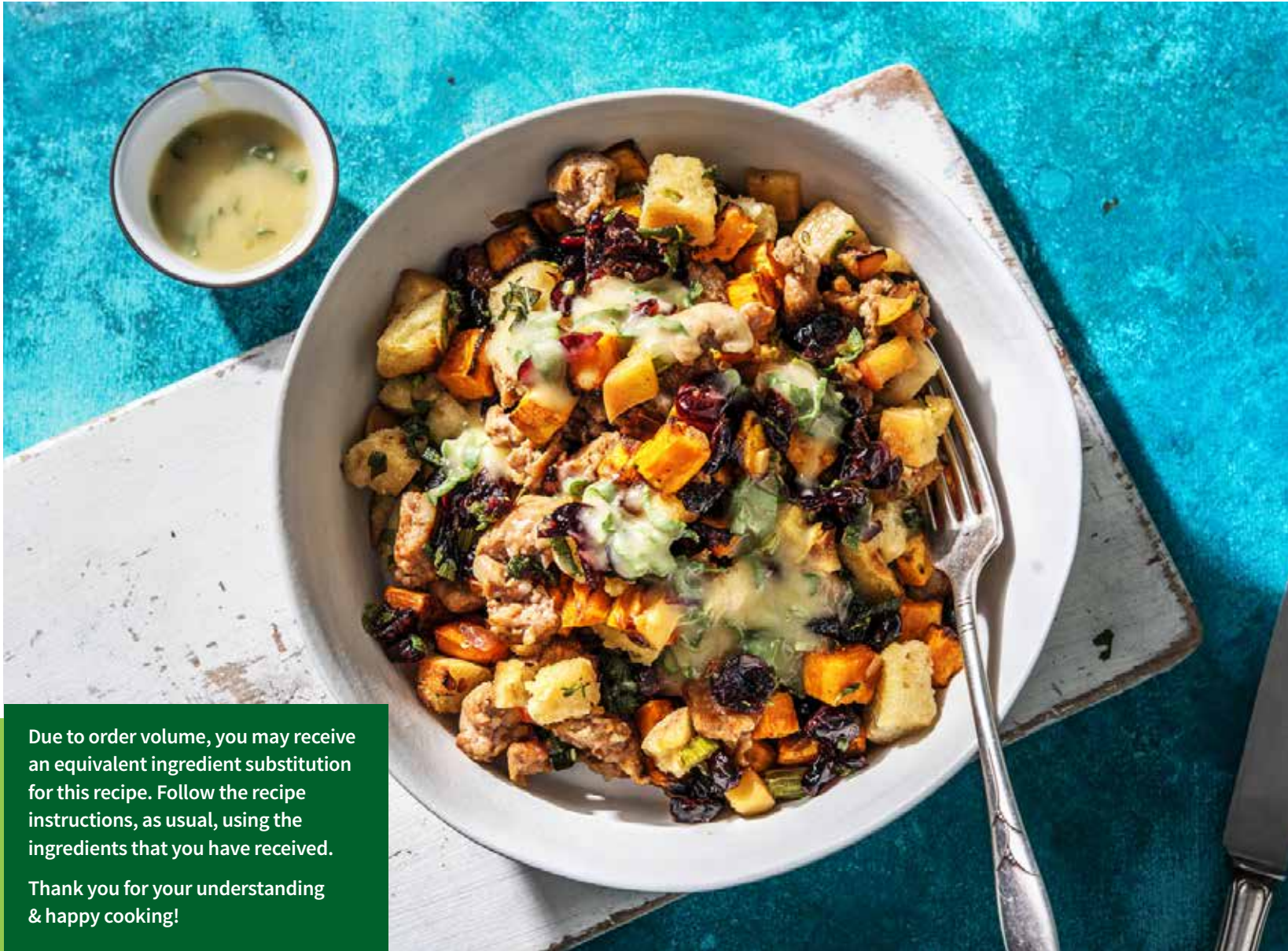




Sausage-Apple Stuffing Bowl

with Sage Gravy

PRONTO 30 Minutes



Mild Italian Sausage, uncased



Gala Apple



Dried Cranberries



Celery-Onion, chopped



Herb Mix Sage /Thyme



Ciabatta Bun



Sweet Potato, cubes



Chicken Broth Concentrate



Cornstarch

Due to order volume, you may receive an equivalent ingredient substitution for this recipe. Follow the recipe instructions, as usual, using the ingredients that you have received.

Thank you for your understanding & 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.

Bust Out

Parchment Paper, Baking Sheet, Small Pot, Large Bowl, Large Oven-Proof Pan, Small Bowl, Measuring Cups, Measuring Spoons, Whisk

Ingredients

	2 Person	4 Person
Mild Italian Sausage, uncased	250 g	500 g
Gala Apple	1	2
Dried Cranberries	¼ cup	½ cup
Celery-Onion, chopped	113 g	227 g
Herb Mix Sage/Thyme	14 g	21 g
Ciabatta Bun	1	2
Sweet Potato, cubes	340 g	680 g
Chicken Broth Concentrate	2 pc	4 pc
Cornstarch	1 tbsp	1 tbsp
Unsalted Butter*	2 tbsp	4 tbsp
Oil*		
Salt and Pepper*		

* Pantry items

** Cook to a minimum internal temperature of 71°C/160°F.

Allergens

Hey home cooks! Please refer to our meal kit labels for the most current allergen information.

Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

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1. ROAST SWEET POTATOES

Toss **sweet potatoes** with **1 tbsp oil** (dbl for 4 ppl) on a parchment-lined baking sheet. Season with **salt** and **pepper**. Roast in **middle** of oven, flipping halfway through cooking, until tender, 22-23 min.



4. MAKE SAGE GRAVY

Stir together **1 tsp cornstarch** and **½ cup water** (dbl both 4 ppl) in a small bowl. Heat the same small pot (from Step 2) over medium heat. When hot, add **1 tbsp butter** (dbl for 4 ppl), **broth concentrates**, **remaining sage** and **cornstarch mixture**. Whisk often, until slightly thickened, 3-4 min. Set aside.



2. PREP

Core, then cut the **apple** into ½-inch pieces. Finely chop **sage**. Strip **1 tbsp thyme leaves** off the stem (dbl for 4 ppl). Cut **ciabatta** into ½-inch pieces. Heat a small pot over medium-low heat. When hot, add **1 tbsp butter** (dbl for 4 ppl), **thyme**, **cranberries** and **half the sage**. Swirl until fragrant, 1 min. Transfer **cranberry mixture** to a large bowl, then add the **bread pieces**. Toss to combine and set aside.



5. ASSEMBLE & BROIL

Turn the oven broiler to high. Add **roasted sweet potatoes** to the **sausage mixture**. Stir to combine. Spread **bread topping** over the **sausage mixture**. Transfer the pan to the **middle** of the oven. Broil until **topping** is golden brown, 2-3 min. (**TIP:** Keep an eye on your bread so that it does not burn!) (**NOTE:** If you don't have an oven-proof pan, transfer the mixture to an 8x8-inch baking dish, or a 9x13-inch baking dish for 4 ppl, before assembling and broiling!)



3. COOK SAUSAGE

Heat a large oven-proof pan over medium-high heat. When hot, add **1 tbsp oil** (dbl for 4 ppl), then **onion-celery mixture** and **apples**. Cook, stirring occasionally, until softened, 3-4 min. Add the **sausage**. Cook, breaking up the **sausage** into smaller pieces, until no pink remains, 3-5 min. ** Season with **salt** and **pepper**.



6. FINISH AND SERVE

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

Dinner Solved!