



Sausage-Apple Stuffing Bowls

with Sage Gravy

Quick

25 Minutes



Mild Italian Sausage, uncased



Gala Apple



Dried Cranberries



Mirepoix



Sage and Thyme



Ciabatta Roll



Sweet Potato



Chicken Broth Concentrate



Cream Sauce Spice Blend



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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

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

Ingredients

	2 Person	4 Person
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
Sweet Potato	340 g	680 g
Chicken Broth Concentrate	2	4
Cream Sauce Spice Blend	1 tbsp	2 tbsp
Unsalted Butter*	2 tbsp	4 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.

Contact

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Roast sweet potatoes

- Peel, then cut **sweet potatoes** into ½-inch pieces.
- Add **sweet potatoes** and **1 tbsp oil** (dbl for 4 ppl) 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.



Make sage gravy

- Meanwhile, heat the same small pot (from step 2) over medium.
- When hot, add **1 tbsp butter** (dbl for 4 ppl), **broth concentrates**, **remaining sage** and **Cream Sauce Spice Blend**. Cook, whisking often, until combined, 1 min.
- Add **1 cup water** (dbl for 4 ppl). Cook, whisking often, until **gravy** thickens, 1-2 min.



Prep and make bread topping

- Core, then cut **apple** into ½-inch pieces.
- Finely chop **sage**.
- Strip **1 tbsp thyme leaves** from stems (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**, **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.



Assemble and broil

- Turn the oven to high broil.
- Add **roasted sweet 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!)



Cook sausage-apple stuffing

- Heat a large oven-proof pan over medium-high heat.
- When hot, add **1 tbsp oil** (dbl for 4 ppl), 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**.



Finish and serve

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

Dinner Solved!