

# Sausage, Fennel, & Apple Stuffing



## Serves 4

Everyone's favorite side, with a sweet and savory touch. This flavorful stuffing features toasted baguette cubes mixed with mild sausage and aromatic leeks, fennel, and celery. Hints of apple and cranberry add subtle layers of complexity.

---

## Ingredients

- Mild Italian sausage
- Demi-baguette *Contains: wheat*
- Savory slurry *Contains: milk*
- Rosemary-thyme butter *Contains: milk*
- Leek
- Celery
- Granny Smith apple
- Dried cranberries
- Poultry spice blend
- Fennel

## Tools & Pantry

- Baking sheet
  - Aluminum foil
  - Nonstick saute pan with a lid (12 inches)
  - Baking dish (8x8 inches)
  - Kitchen knife & cutting board
  - Heat-safe mixing bowl
  - Plate
  - Small bowl
  - Medium bowl
  - Cooking spoon
  - Oven mitt
  - Paper towels
  - Salt & pepper
  - Cooking oil
  - Egg (optional)
  - Butter (optional)
- 

**Total time range: 35-45 min** (Prep: 5-10 min, Cook: 30-35 min)

**Preheat the oven:** 350°F convection or 375°F conventional

**Prepare a baking sheet:** Line with aluminum foil

**Prepare a baking dish:** Lightly grease with cooking oil or butter

**Prepare a plate:** Line with paper towels

**Rinse your produce:** Gently pat dry

---

- 1 Cut the **demi-baguette** into bite-size cubes. Spread onto the lined baking sheet and place into the oven for 12-15 minutes, or just until dried out. **Carefully** remove from the oven and set aside. Leave the oven on.
- 2 While the baguette cubes are in the oven, trim off the bottom root and top stalks from the **fennel**. Cut the **Granny Smith apple** in half and discard the core. Dice the fennel, apple, and **celery** into bite-size pieces and keep separate.
- 3 Trim off the root end and top ½ inch from the **leek**. Slice the leek in half lengthwise, then thinly slice crosswise into half moons. Transfer to a medium bowl of cold water and soak, allowing any dirt to settle at the bottom. Skim the leeks from the surface of the water and pat dry.
- 4 In a small bowl, mix the **savory slurry** with **1½ cups of water**.
- 5 Heat 1-2 tsp. of cooking oil in a nonstick saute pan over **medium** heat. When the oil is hot, **carefully** add the **mild Italian sausage** and cook for 5 min, or until browned and crumbly, stirring occasionally. Transfer to the lined plate.
- 6 Add the fennel and celery to the pan, lightly season with salt and pepper, and cook for 4-5 min, or until starting to soften. Add the apple and leeks, then cover and cook for 4 min, stirring occasionally. Stir in the sausage, slurry mixture, **dried cranberries**, and as much of the **poultry spice blend** as you like. (Save any remaining spice blend for the gravy.) Bring to a gentle simmer, then **turn off the heat**.
- 7 In a heat-safe mixing bowl, gently mix the bread cubes with the sausage mixture until combined. If desired, quickly stir in one whisked egg (from your pantry) to help the stuffing bind together better.
- 8 Transfer the stuffing to the prepared baking dish and dot the top with small pieces of the **rosemary-thyme butter**. Place into the oven for 18-20 min, or until cooked through and lightly browned on top. **Carefully** remove from the oven, then loosely cover with foil to keep warm and set aside until ready to serve.

---

Contains: Milk, Wheat.

**Nutrition:** Calories: 530, Protein: 16g, Fiber: 6g (21% DV), Total Fat: 24g (31% DV), Saturated Fat: 9g (45% DV), Cholesterol: 55mg (18% DV), Sodium: 1110mg (48% DV), Carbohydrates: 66g (24% DV), Total Sugars: 16g, Added Sugars: 7g (14% DV). Not a significant source of trans fat.

Packed in a facility that handles all 9 major food allergens and gluten. Protein should be cooked to the minimum internal temperature as recommended by the USDA.