



Simple Sausage Stuffing

Active Time: 20 minutes | **Total Time:** 2 hours | **Serves:** 10

Nutrition Information Per Serving

250.2 calories, 5.83 g carbohydrate, 2.01 g fiber, 3.82 g NET carbs, 9.85 g protein, 21.16 g fat

Ingredients

- 1/2 tsp(s) sea salt
- 1/2 cup(s) Pacific Organic Bone Broth (Chicken)
- 2 medium(s) organic carrots, diced
- 6 stalk(s) organic celery stalks, diced
- 1 medium organic yellow onion, diced
- 1/2 tsp(s) fresh thyme, minced
- 3 cup(s) organic crimini mushrooms, diced
- 1/2 tsp(s) freshly ground black pepper
- 4 Tbsp(s) virgin olive oil
- 1/2 Tbsp(s) garlic powder
- 1 Tbsp fresh sage, chopped
- 1/2 cup(s) almonds, slivered
- 16 ounce(s) pasture-raised pork sausage

Preparation

1. Preheat oven to 350 F.
2. In a large soup pot, sauté onions in olive oil until translucent.
3. Add the sausage and brown. Add the carrots, celery, mushrooms, chicken broth, almonds, sage, thyme, garlic powder, salt and pepper.
4. Mix well, bring to a simmer, and cook for 5-10 minutes or until the veggies begin to absorb the chicken broth.
5. Transfer to a large ceramic baking dish. Cover and bake for 45 minutes.
6. Continue cooking uncovered for 30 minutes. Broiled for 2-5 minutes to get a golden crisp top.

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