



Andouille & Cornbread Stuffing

This stuffing lives up to the name – packed with savory baked cornbread and smoky andouille sausage in every bite. Just mix in our rich and herbaceous stock and a trinity of veggies for the easiest stuffing ever!

480

Calories
Per Serving
6 servings per kit

Ingredients

- Andouille sausage 
- Savory slurry **M**
- Green onions
- Celery sticks
- Red bell pepper
- Rosemary thyme butter **M**
- Chicken broth concentrate
- Cornbread croutons **M** **W**

Supplies to Gather

- Baking dish (8 x 8 inches)
- Nonstick saute pan (12 inches)
- Kitchen knife & cutting board
- Heat-proof mixing bowl
- Small bowl
- Oven mitt
- Cooking spoon
- Cooking oil

Allergens

- M** Milk
- W** Wheat



Mild
Spicy





 Preheat the oven | **350°F** convection | **375°F** conventional
 Rinse your fresh produce | Gently pat dry

- 1** Dice the **red bell pepper** into bite-size pieces. Chop the **celery sticks** into bite-size pieces. Thinly slice the **green onions**, separating the **white** and **green portions**. Slice the **andouille sausage** into half-moon pieces. Combine the **chicken broth concentrate** in a small bowl with **1 cup of warm water**.
 - 2** Place a large nonstick saute pan onto the stovetop, add 1 tbsp. of cooking oil, and set the heat to **medium**. When the oil is hot, **carefully** add the **andouille sausage**. Cook for 3-4 min, stirring occasionally. Add the **celery, red bell pepper**, and the **white portion** of the **green onions**. Cook for 3-4 more min. Pour in the **savory slurry** and **chicken broth**. Stir everything together and bring to a gentle simmer. **Turn off the heat** and stir in the **rosemary thyme butter**. Add the **cornbread croutons** to a heat-proof mixing bowl and combine with the sausage and sautéed vegetables. Transfer to an oven-safe baking dish.
 - 3** Place the baking dish into the oven for 15 min, or until the stuffing reaches an internal temperature of **165°F**. If desired, increase the oven to **400°F** for the last 5 min, or until the top is golden-brown. **Carefully** remove the baking dish from the oven and set aside to cool slightly. Serve family-style and top with the remaining **green onions**.
- ! Please Note:** When adding ingredients to a hot pan always be careful of any oil splatter. Cooking times may vary due to different appliances and temperatures.