

# Johnsonville Italian All Natural Ground Sausage Stuffing

*JohnsonvilleKitchens.com*

## **Servings: 12**

*1 package Johnsonville All Natural Ground Mild Italian Sausage*

*1/4 cup olive oil, divided*

*2 loaves (12 ounce ea) focaccia bread, cut into one-inch cubes*

*1 teaspoon coarse ground pepper*

*1 cup Parmesan cheese, shredded*

*1 small green pepper, diced*

*1/2 cup oil-packed sun-dried tomatoes, drained and chopped*

*1/2 cup pimiento-stuffed olives, chopped*

*1 can (4.25 ounces) ripe olives, chopped*

*5 fresh basil leaves, chopped*

*2 cloves garlic, minced*

*2 eggs*

*1 1/2 cups water or white wine*

*1/4 cup butter, cut into cubes*

## **Preparation Time: 20 minutes**

## **Cook Time: 55 minutes**

Preheat the oven to 350 degrees.

In a skillet, crumble and cook the sausage with one tablespoon of olive oil until no longer pink and lightly browned. Set aside.

In a large bowl, combine the bread cubes, black pepper and remaining olive oil; toss to coat. Arrange the bread cubes in a single layer on an ungreased 15x10-inch baking pan.

Bake for 10 minutes or until lightly browned, stirring once. Cool slightly.

In a large bowl, mix the bread cubes, sausage, cheese, green pepper, sun-dried tomatoes, olives, basil and garlic.

In a small bowl, whisk the eggs with the water or wine. Pour over the bread mixture; mix lightly. Spoon the mixture into a buttered 2-1/2 to 3 quart baking dish. Dot with butter.

Bake, uncovered, for 35 to 40 minutes or until lightly browned.

Serve.

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Per Serving (excluding unknown items): 86 Calories; 7g Fat (76.6% calories from fat); 4g Protein; 1g Carbohydrate; trace Dietary Fiber; 41mg Cholesterol; 139mg Sodium. Exchanges: 1/2 Lean Meat; 0 Vegetable; 0 Fruit; 1 Fat.

Side Dishes

**Per Serving Nutritional Analysis**

<b>Calories (kcal):</b>	86	<b>Vitamin B6 (mg):</b>	trace
<b>% Calories from Fat:</b>	76.6%	<b>Vitamin B12 (mcg):</b>	.2mcg
<b>% Calories from Carbohydrates:</b>	5.2%	<b>Thiamin B1 (mg):</b>	trace
<b>% Calories from Protein:</b>	18.1%	<b>Riboflavin B2 (mg):</b>	.1mg
<b>Total Fat (g):</b>	7g	<b>Folacin (mcg):</b>	7mcg
<b>Saturated Fat (g):</b>	2g	<b>Niacin (mg):</b>	trace
<b>Monounsaturated Fat (g):</b>	4g	<b>Caffeine (mg):</b>	0mg
<b>Polyunsaturated Fat (g):</b>	1g	<b>Alcohol (kcal):</b>	0
<b>Cholesterol (mg):</b>	41mg	<b>% Refused:</b>	n n%
<b>Carbohydrate (g):</b>	1g		
<b>Dietary Fiber (g):</b>	trace		
<b>Protein (g):</b>	4g		
<b>Sodium (mg):</b>	139mg		
<b>Potassium (mg):</b>	39mg		
<b>Calcium (mg):</b>	98mg		
<b>Iron (mg):</b>	trace		
<b>Zinc (mg):</b>	trace		
<b>Vitamin C (mg):</b>	9mg		
<b>Vitamin A (i.u.):</b>	160IU		
<b>Vitamin A (r.e.):</b>	33RE		

**Food Exchanges**

<b>Grain (Starch):</b>	0
<b>Lean Meat:</b>	1/2
<b>Vegetable:</b>	0
<b>Fruit:</b>	0
<b>Non-Fat Milk:</b>	0
<b>Fat:</b>	1
<b>Other Carbohydrates:</b>	0

**Nutrition Facts**

Servings per Recipe: 12

**Amount Per Serving**

**Calories** 86 **Calories from Fat:** 66

**% Daily Values\***

<b>Total Fat</b> 7g	11%
Saturated Fat 2g	11%
<b>Cholesterol</b> 41mg	14%
<b>Sodium</b> 139mg	6%
<b>Total Carbohydrates</b> 1g	0%
Dietary Fiber trace	1%
<b>Protein</b> 4g	
<b>Vitamin A</b>	3%
<b>Vitamin C</b>	15%
<b>Calcium</b>	10%
<b>Iron</b>	2%

\* Percent Daily Values are based on a 2000 calorie diet.