

# Panko Sausage Stuffing

*KikkomanUSA.com*

## **Servings: 8**

*1 pound sage sausage  
3 stalks celery, chopped  
1 small green pepper, diced  
1 small red pepper, diced  
1 small onion, diced  
1 package (8 ounce) panko bread crumbs  
1 1/2 teaspoons poultry seasoning  
1 tablespoon dried celery seed  
1 tablespoon dried sage  
2 cups chicken broth*

Preheat the oven to 375 degrees.

In a large skillet over medium heat, cook the sausage, peppers, celery and onion for 8 to 10 minutes or until the sausage is thoroughly cooked.

Pour the mixture into a large bowl.

Add the bread crumbs, poultry seasoning, celery seed, sage and chicken broth. Stir to mix. Spoon into a greased casserole dish.

Bake for 30 minutes.

---

Per Serving (excluding unknown items): 26 Calories; trace Fat (15.3% calories from fat); 2g Protein; 4g Carbohydrate; 1g Dietary Fiber; 0mg Cholesterol; 205mg Sodium. Exchanges: 0 Grain(Starch); 0 Lean Meat; 1/2 Vegetable; 0 Fat.