

Sausage and Herb Stuffing

Chef Tricia - Aldi Test Kitchen
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Servings: 4

1 tablespoon pure olive oil
1 tablespoon unsalted butter
1 medium yellow onion, chopped
2 stalks celery, chopped
1 red bell pepper, seeded and chopped
1 cup small butternut squash, diced
1 cup baby bella mushrooms, chopped
1/4 teaspoon sea salt
1 teaspoon pepper
1 teaspoon garlic, minced
1 tablespoon sage
1 teaspoon oregano leaves
16 ounces pork sausage
8 ounces premium sliced bacon, chopped
1 cup chicken stock
6 ounces chicken stuffing mix

Preparation Time: 10 minutes

Cook Time: 20 minutes

In a large pot over medium heat, heat the oil and butter. Add the vegetables, salt, pepper, garlic and herbs. Cook until slightly tender.

Add the sausage and break apart. Add the bacon. Cook until lightly brown. Remove from the heat and strain the excess fat.

Return the pot to the stove. Add the stock and heat to a simmer.

Add the stuffing mix. Turn off the heat and cover for 5 minutes.

Fluff before serving.

Per Serving (excluding unknown items): 529 Calories; 49g Fat (83.5% calories from fat); 14g Protein; 7g Carbohydrate; 2g Dietary Fiber; 85mg Cholesterol; 1430mg Sodium. Exchanges: 0 Grain(Starch); 2 Lean Meat; 1 Vegetable; 8 1/2 Fat.