

# Sausage, Artichoke & Parmesan Stuffing

*Publix Aprons*

## Servings: 12

*1 pound premium pork sausage*  
*1 jar (12 ounce) marinated artichoke hearts, drained*  
*1 1/2 bags (5 ounce ea) garlic/butter croutons*  
*1/2 cup Parmesan cheese, shredded*  
*1/2 cup trinity mix (fresh diced onions, bell peppers and celery)*  
*2 cups chicken broth*  
*aluminum foil*

## Preparation Time: 15 minutes

Preheat the oven to 325 degrees.

In the bottom of a 13x9-inch baking dish, spread the sausage. Bake for 30 minutes.

Cut the artichokes into bite-size pieces.

Remove the sausage from the oven and crumble into fine pieces. Stir in the artichokes, croutons, cheese, trinity mix and broth. Cover the dish with foil.

Bake for 45 minutes. Remove the foil.

Bake for 5 more minutes or until golden. Serve.

Start to Finish Time: 55 minutes

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Per Serving (excluding unknown items): 24 Calories; 1g Fat (52.9% calories from fat); 2g Protein; trace Carbohydrate; trace Dietary Fiber; 3mg Cholesterol; 196mg Sodium. Exchanges: 1/2 Lean Meat; 0 Vegetable; 0 Fat.

Side Dishes, Turkey

## Per Serving Nutritional Analysis

<b>Calories (kcal):</b>	24	<b>Vitamin B6 (mg):</b>	trace
<b>% Calories from Fat:</b>	52.9%	<b>Vitamin B12 (mcg):</b>	.1mcg
<b>% Calories from Carbohydrates:</b>	7.5%	<b>Thiamin B1 (mg):</b>	0mg
<b>% Calories from Protein:</b>	39.6%	<b>Riboflavin B2 (mg):</b>	trace
<b>Total Fat (g):</b>	1g	<b>Folacin (mcg):</b>	1mcg
<b>Saturated Fat (g):</b>	1g	<b>Niacin (mg):</b>	1mg
<b>Monounsaturated Fat (g):</b>	trace	<b>Caffeine (mg):</b>	0mg
<b>Polyunsaturated Fat (g):</b>	trace	<b>Alcohol (kcal):</b>	0

