

# Sausage and Herb Stuffing

- Prep Time: 10 minutes
- Cook Time: 20 minutes
- Total Time: 30 minutes
- Servings: 4

## Ingredients:

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- 1 tablespoon Carlini Pure Olive Oil
  - 1 tablespoon Countryside Creamery Unsalted Butter Quarters
  - 1 medium yellow onion, chopped
  - 2 celery stalks, chopped
  - 1 red bell pepper, seeded and chopped
  - 1 cup small diced butternut squash
  - 1 cup chopped baby bella mushrooms
  - 1/4 teaspoon Stonemill Sea Salt Grinder
  - 1 teaspoon Stonemill Peppercorn Grinder
  - 1 teaspoon minced garlic
  - 1 tablespoon Stonemill Sage\*
  - 1 teaspoon Stonemill Oregano Leaves
  - 16 ounces Appleton Farms Pork Sausage Roll
  - 8 ounces Appleton Farms Premium Sliced Bacon, chopped
  - 1 cup Simply Nature Organic Chicken Cooking Stock\*
  - 6 ounces Chef's Cupboard Chicken Stuffing Mix
- \*These are seasonal items that are only in stores for a limited time and may no longer be available.**
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## Directions:

1. Heat oil and butter in a large pot over medium heat. Add vegetables, salt, pepper, garlic and herbs. Cook until slightly tender.
2. Add sausage and break apart. Add bacon. Cook until lightly brown. Remove from heat and strain excess fat.
3. Return pot to stove. Add stock and heat to a simmer. Add stuffing mix. Turn off heat and cover for 5 minutes. Fluff before serving.



Recipe Courtesy of:  
ALDI Test Kitchen