



Apple-Sausage Stuffing

Sliced apples add a sweet touch to this traditional sausage and bread stuffing.

- 4 Tbsp canola oil, divided
- 1 lb breakfast sausage
- 12 oz dry stuffing mix (like Pepperidge Farm)
- 4 green onions, chopped
- 3 celery ribs, chopped
- 2 large apples, peeled, cored and thinly sliced
- 4 cups reduced-sodium chicken broth
- 1 egg, beaten

- 1.** Preheat oven to 350°F. Grease a 2-quart baking dish.
- 2.** Heat 1 Tbsp oil in a large skillet over medium-high. Add sausage and cook 8 minutes. Transfer to a large mixing bowl and add stuffing mix.
- 3.** Add 3 Tbsp oil to pan and heat over low. Add green onions, celery and apples. Cook, stirring frequently, about 7 minutes. Add to stuffing mixture.
- 4.** Stir broth and egg into stuffing mixture. Spoon into baking dish. Bake, covered, 1 hour. **Serves 10**