



Sausage, Squash, and Brioche Stuffing

with Spinach Salad

This stuffing is packed with the same interplay of textures and flavors that we love in a full Thanksgiving feast. Here, subtle sweetness comes from browned Italian sausage, roasted butternut squash, and crispy brioche croutons, all balanced by savory aromatics and herbs. Enjoy with the spinach salad for a hearty dinner, or follow our make-ahead tip and tote along to a potluck as two easy sides.

45–55 minutes 710 calories per serving

Ingredients

12 ounces ground sweet Italian sausage
 8 ounces cubed butternut squash
 3 slices brioche
 2 packets unsalted butter
 1 herb mix
 $\frac{1}{8}$ ounce sage
 $\frac{1}{8}$ ounce thyme
 1 celery stalk
 1 shallot
 2 cloves garlic
 4 ounces baby spinach
 1 chicken bouillon cube
 1 tablespoon Champagne vinegar
 1 8" aluminum tin

You'll need

1 egg
 olive oil
 kosher salt
 black pepper
 aluminum foil
 baking sheet
 12" large pan

Recipe tips

Be sure to read through the entire recipe before you begin cooking.

Prepping in advance? Complete Steps 1–5 as directed, allow to cool completely, then cover stuffing with foil, and refrigerate for up to 1 day. On the day of, allow stuffing to come to room temperature for 30 minutes before reheating in a 200°F oven. Dress the salad right before serving.

USDA recommends cooking pork sausage to 160°F.

Questions? Email help@plated.com or call 855-525-2399. Visit plated.me/allergens for more information on dietary restrictions.
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1. Brown sausage

Preheat oven to 450°F (see recipe tip). Line a baking sheet with aluminum foil. Heat **1 teaspoon olive oil** in a large pan over medium-high heat. When oil is shimmering, add **sausage** and cook, breaking up, until browned, 4–5 minutes. Remove pan from heat and, using a slotted spoon, transfer **sausage** to a large bowl. Reserve fat in pan for Step 4 (the leftover pan drippings will flavor the aromatics later on).



4. Toss stuffing

Place pan from sausage over medium heat with **remaining butter** (not chilled cubes). When butter is foamy, add **sage**, **thyme**, **celery**, **shallot**, and **garlic**; sauté, stirring, until softened, 3–4 minutes. Remove pan from heat. Transfer **aromatics** to bowl with sausage. Add **bouillon cube**, **1 cup water**, **1 egg**, **1 teaspoon salt**, and **pepper** to bowl with sausage; stir to combine and dissolve bouillon. Add **roasted squash** and **toasted brioche** and toss to combine.



2. Roast squash and toast brioche

While sausage browns, rinse all produce. Cut **squash** to $\frac{1}{4}$ -inch pieces, if needed. Cut **brioche** into $\frac{1}{2}$ -inch cubes. On prepared sheet, toss **squash** with **2 teaspoons olive oil**, **$\frac{1}{8}$ teaspoon salt**, and **pepper**; arrange in a single layer on 1 half of sheet. Roast until beginning to soften, 8–10 minutes. Then, to other half of sheet, add **brioche** in a single layer. Continue roasting until squash is tender and brioche is golden, 3–4 minutes more.



5. Bake stuffing

Remove and discard foil from baking sheet. Reshape **aluminum tin**, if bent, and place on sheet. Transfer **stuffing mixture** to tin (or an ovenproof dish for easy serving), spreading in an even layer, and dot with **chilled butter cubes**. Bake until stuffing is golden, 25–30 minutes (bake longer if you like your stuffing crisp, or bake on the shorter side to keep a tender texture that's more like bread pudding).



3. Prepare remaining ingredients

While squash roasts, unwrap **1 packet butter**, cut into $\frac{1}{4}$ -inch cubes, and place on a plate; transfer to refrigerator to chill until Step 5. Pick **sage** leaves and strip **thyme** leaves, discarding stems, then mince. Halve **celery stalk** lengthwise, then cut crosswise into $\frac{1}{4}$ -inch pieces. Peel **shallot** and mince. Mince **garlic**. Pat **spinach** dry with paper towel.



6. Dress salad and plate stuffing

While stuffing bakes, in a separate large bowl, whisk together **Champagne vinegar**, **1 tablespoon olive oil**, **$\frac{1}{4}$ teaspoon salt**, and **pepper** as desired. Just before serving, add **spinach** to bowl with vinaigrette, and toss to coat. Divide **sausage**, **squash**, and **brioche stuffing** between serving plates, and enjoy with **spinach salad**. Dig in!

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