



APPLE CRANBERRY STUFFING

with Herbs and Baguette Pieces



HELLO
CRAISINS® DRIED CRANBERRIES
 Surprise your taste buds with the delicious, sweet taste of Craisins® Dried Cranberries.

PREP: 15 MIN | TOTAL: 45 MIN | CALORIES: 400


Yellow Onion


Celery


Sage


Demi-Baguettes
(Contains: Wheat)


Egg
(Contains: Egg)


Ocean Spray® Craisins®
Original Dried Cranberries


Garlic


Gala Apple


Fall Harvest
Spice Blend


White Bread
(Contains: Wheat)


Chicken Stock
Concentrates

START STRONG

This stuffing is designed to serve 6-8 people as part of a larger meal. We recommend bringing it to the table in its baking dish (use your mitts) so everyone can ooh and ahh over that glorious golden top.

BUST OUT

- 2 Baking sheets
- Baking dish
- Large pot
- Small bowl
- Butter (9 TBSP | 18 TBSP)
(Contains: Milk)

INGREDIENTS

Ingredient 6-person | 12-person

- Demi-Baguettes 3 | 5
- White Bread 3 Slices | 6 Slices
- Yellow Onion 1 | 2
- Garlic 2 Cloves | 4 Cloves
- Celery 2 | 4
- Sage ¼ oz | ½ oz
- Gala Apple 1 | 2
- Fall Harvest Spice Blend 1 TBSP | 2 TBSP
- Craisins®
Dried Cranberries 2.32 oz | 4.64 oz
- Chicken Stock Concentrates 4 | 8
- Egg 1 | 2

HELLO WINE



PAIR WITH

Voilà Pays d'Oc Pinot Noir, 2016

[HelloFresh.com/Wine](https://www.hellofresh.com/wine)

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1 TOAST BREADS

Wash and dry all produce.

Preheat oven to 400 degrees. Cut **demi-baguettes** and **white bread** into ½-inch pieces, keeping them separate. Place baguette pieces on one baking sheet. Place white bread pieces on another sheet. Toast both in oven until crisp and golden, 8-10 minutes for the white bread and 12-15 minutes for the baguette.



4 SOAK STUFFING

Stir **Craisins® Dried Cranberries**, **apple**, and **toasted breads** into pot. Pour **water** into pot, ¼ cup a time, until bread is moist but not soggy—you may need up to 2 cups. Stir in **stock concentrates**. Poke bread with a wooden spoon to break it up. Season with **salt** and **pepper**. Beat **1 egg** with a fork in a small bowl, then stir into pot (use the other egg as you like).

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2 PREP

Lightly grease a baking dish with **butter** (we used 1 TBSP butter in an 8 x 11-inch baking dish). Halve, peel, and dice **onion**. Mince **garlic**. Finely dice **celery**. Pick **sage** leaves from stems and finely chop; discard stems. Halve and core **apple**, then cut into ½-inch cubes.



5 BAKE STUFFING

Transfer **stuffing** to greased baking dish. Bake in oven until golden and crisp on top and tender on bottom, about 30 minutes.



3 COOK VEGGIES

Melt **8 TBSP butter** (1 stick) in a large pot over medium-high heat. Add **onion**, **garlic**, and **celery**. Cook, tossing, until translucent and very soft, 5-7 minutes. Stir in **harvest spice** and **sage**. Cook until fragrant, about 30 seconds. Season with **salt** and **pepper**.



6 COOL AND SERVE

Let **stuffing** cool a few minutes after baking, then serve next to your favorite Thanksgiving dishes.

CLASSIC!

Stuffing may be a side dish, but this one might just steal the show.

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