



Quick & Easy Stovetop Stuffing

Ingredients

About 3 links Italian sausage, spicy or sweet

2 carrots, diced

1 celery stalk, diced

1/4 cup white onion, diced

Turkey stock

Rosemary

Day old Italian bread, cubed

In a pan, chop up the sausage meat, cook until brown.

Add in celery, carrots, and onion.

Drizzle in some olive oil if needed and cook.

Meanwhile, soak the bread cubes in turkey stock and rosemary until very soft.

Turn the heat up in the pan and add the bread, toss, add in extra chopped rosemary.

OPTIONAL:

Lay into an oven-safe casserole, top with butter and dried bread crumbs and roast for a few minutes (until top is brown).

Serve hot.

(NOTE: Prep times can vary by equipment. Be sure to check that meat is fully cooked.)

