



# NANA'S THANKSGIVING STUFFING

SERVINGS: 10-12

PREPPING TIME: 10 MIN

COOKING TIME: 25 MIN

## INGREDIENTS

- 1 lb. hamburger
- 1 lb. sausage meat
- 1 large green pepper, 1/4" dice
- 1 large onion, 1/4" dice
- 6 large stalks of celery, 1/4" dice
- 3 large carrots, 1/4" dice
- 1 clove garlic, minced
- 2 - 10 oz. bag Aleia's GF Savory Stuffing
- 32 oz. chicken broth
- 2 t salt
- 1 t pepper
- 2 t poultry seasoning

## DIRECTIONS

1. Place stuffing mix in large bowl and soak with chicken broth – mix until combined
2. Place large sauté pan over med-high heat and add meat. cook meat through until browned, breaking into smaller pieces with a spatula as needed. drain fat and set aside.
3. Combine browned meat with stuffing mixture, set aside.
4. Add fat back to pan and reduce heat to med-low. Add onions, celery, carrots and pepper. cook until softs, stirring occasionally -- 5-7 minutes.
5. Add garlic and cook 1-2 minutes more. stirring occasionally. Remove vegetables from heat.
6. Place vegetables in bowl with meat and stuffing mixture. Add salt, pepper and poultry seasoning. Mix well and enjoy!



## NOTES

Makes quite a bit - you can freeze and reheat. You can use the cooked mixture to stuff into bell peppers and bake with or without shredded cheese on top to stretch the dish into multiple meals.