



In your box

- 4 oz. Mirepoix Blend
- 1 oz. Dried Cranberries
- 1 oz. Pecans
- 6 tsp. Chicken Broth Concentrate
- .6 oz. Butter
- 1 Sage Sprig
- 3 Ciabattas

*Contains: milk, wheat, tree nuts (pecans)

You will need

- Salt, Pepper, Cooking Spray
- Medium Non-Stick Pan, Small Oven-Safe Casserole Dish, Mixing Bowl

Minimum Internal Protein Temperature

145°	Steak	Pork	Lamb	Seafood
160°	Ground Beef		Ground Pork	
165°	Chicken		Ground Turkey	



Pecan, Cranberry and Sage Stuffing

Serves 6

NUTRITION per serving—Calories: 200, Carbohydrates: 28g, Sugar: 5g, Fiber: 2g, Protein: 5g, Sodium: 848mg, Fat: 8g, Saturated Fat: 2g
Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients.

*Nutrition & allergen information varies based on menu selection and ingredient availability. Review protein and meal labels for updated information.

Prep & Cook Time

50-60 min.

Cook Within

7 days

Difficulty Level

Easy

Spice Level

Not Spicy

Before you cook

All cook times are approximate based on testing.

- If using fresh produce, thoroughly rinse and pat dry
- Preheat oven to **425 degrees**
- Prepare a casserole dish with cooking spray



1. Prepare the Ingredients

- Mince **sage**.
- Coarsely chop **pecans**.
- Cut **ciabattas** into ½" pieces.
- Combine ciabatta and **cranberries** in a large mixing bowl.



2. Make the Stuffing

- Place a medium non-stick pan over medium heat. Add **butter** to hot pan and let melt.
- Once butter melts, add **mirepoix blend** and stir occasionally until tender, 3-4 minutes.
- Stir in 1½ cups **water**, **chicken broth**, **sage**, ½ tsp. **salt**, and a pinch of **pepper**. Bring to a simmer.
- Once simmering, remove from burner. Pour mixture over **ciabatta-cranberry mixture** and thoroughly combine.



3. Bake Stuffing and Finish Dish

- Transfer **ciabatta-mirepoix mixture** to prepared casserole dish and top with **pecans**.
- Cover with foil and bake in hot oven, 15 minutes.
- Uncover and bake until golden brown, 10-15 minutes.
- Carefully remove from oven. Bon appétit!