



IN YOUR BOX

- 2 Russet Potatoes
- 2 Celery Stalks
- 1 Shallot
- 4 Parsley Sprigs
- 1 Granny Smith Apple
- 2 tsp. Vegetable Base
- 1 Garlic Clove
- 8 oz. Green Beans
- 2.4 oz. Butter
- 5 oz. Seasoned Croutons
- 1 ¼ Tbsp. Home Chef Stuffing Seasoning
- ¾ oz. Sliced Almonds
- 0 ½ oz. Dried Cranberries
- 0 ½ oz. Grated Pecorino Cheese
- 4 fl. oz. Low-Fat Milk

NUTRITION *per serving* 98g carbohydrates 27g fat 18g protein 974mg sodium | vegetarian, shellfish-free



Calories
694



Prep & Cook Time
50-60 min.



Cook Within
7 days



Difficulty
Intermediate



Spice Level
Not Spicy



HOME CHEF

HOLIDAY SPECIAL (2-4 SERVINGS SHOWN)

Friendsgiving Side Trio

with apple herb stuffing, pecorino-garlic mashed potatoes, and cranberry-almond green beans

IN YOUR KITCHEN

- Salt
- Pepper
- Cooking Spray
- Small Oven-Safe Casserole Dish
- Colander
- Medium Pot
- Medium Non-Stick Pan
- Small Pan

www.homechef.com/2753

BEFORE YOU COOK

- Take a minute to read through the recipe before you start—we promise it will be time well spent!
- Preheat oven to **375 degrees**
- Thoroughly rinse produce and pat dry
- Prepare a casserole dish with cooking spray
- Place a colander in the sink

WHILE YOU COOK

- **Salt** refers to **kosher salt** in this recipe—it has bigger grains and is easier to pinch than table salt, allowing more control over flavor. If using regular table salt, reduce measured amounts by half.
- **Heads Up! Butter** is used four times. 2 pats are used for **stuffing**, and 1 pat each is used for **almonds** and **garlic-butter mixture**.
- **Heads Up! Parsley** is used twice. Half is added to **stuffing** and remaining garnishes dish.

FROM THE CHEF

Our stuffing seasoning blend is made with 2 parts each dried sage, thyme, parsley, onion powder, and 1 part garlic powder.

Did you know...

Although similar in appearance and texture to Parmesan, pecorino is an aged cheese that is noticeably tangier than its nutty cousin.



Prepare Ingredients and Start Potatoes

Peel and cut **potatoes** into a 1" dice. Place potatoes in a medium pot and cover with **lightly salted water**. Bring to a simmer and cook until fork tender, 18-20 minutes. Drain in colander and return to pot. While potatoes cook, prepare ingredients. Trim ends off **celery** and cut into ¼" dice. Peel and mince **shallot**. Stem and mince **parsley**. Core **apple** and cut into ¼" dice. Mix **vegetable base** with 1 cup **water**. Mince **garlic**. Trim ends off **green beans**.



Finish the Potatoes

Warm remaining **butter** in a small pan over medium-low heat. Add **garlic** to hot pan and cook until fragrant and light brown, 30 seconds. Remove from burner and add **pecorino cheese** and **milk**. Add **half the garlic-butter mixture** to **potatoes** and mash with a potato masher or fork. Continue to mash, adding garlic-butter mixture as needed until desired consistency is reached. Season to taste with a pinch of **salt**.



Start the Stuffing

Warm a medium non-stick pan over medium-high heat. Add 1 pat **butter**, **celery**, **shallot**, and **apple** to hot pan and cook until soft, 3-4 minutes. Stir in **vegetable base-water mixture**, **croutons**, **stuffing seasoning**, and **half the parsley** (reserving remaining for garnish) and stir to combine. Season to taste with **salt and pepper**.



Cook the Green Beans

Return pan used to make almonds to medium-high heat and add **green beans**, ¼ cup **water**, and a pinch of **salt**. Cover and cook until beans are bright green and tender, 5-6 minutes. Remove cover and cook until water evaporates, 1-2 minutes. Remove from burner and add **almond-cranberry mixture**. Toss to coat and season to taste with **salt and pepper**.



Bake Stuffing and Toast Almonds

Transfer **stuffing** into prepared casserole dish and dot top with pieces of 1 pat **butter**. Bake until top is browned, 15-20 minutes. While stuffing bakes, wipe pan used to make stuffing clean and heat over medium-low heat. Add **almonds** and toast in dry pan, stirring occasionally, until light brown, 2-4 minutes. Add 1 pat butter and **dried cranberries** to pan and cook until aromatic and golden brown, 1 minute. Transfer to a plate. Reserve pan; no need to wipe clean.



Serve the Sides

Transfer **mashed potatoes** into a serving bowl. Garnish potatoes and **stuffing** with remaining **parsley**. Transfer **almond-cranberry green beans** into a serving dish. Enjoy and Happy Thanksgiving!