



Almond Sausage Stuffing

- 1 one-pound loaf Pugliese or country-style bread, cut into 3/4-inch cubes
- 3 cups low-sodium chicken broth
- 1 pound Italian sausage, bulk or removed from casings
- 1 cup chopped onions
- 2 tart apples, cored and diced
- 2 teaspoons poultry seasoning
- ½ cup chopped parsley
- ¾ cup Almond Accents® Oven Roasted No Salt Toasted Sliced Almonds
- Salt and black pepper, as needed

Heat oven to 450°F. In large bowl, combine bread and broth; mix gently to moisten bread. In large skillet over high heat, cook sausage, breaking it up with a spoon into pieces no bigger than 1/2 inch, about 5 minutes or until sausage is lightly browned. Add onions, apples and poultry seasoning; cover pan and cook on medium-high heat, stirring occasionally, about 5 minutes or until onions are soft. Uncover, turn heat to high and cook about 5 minutes more, stirring often, until juices evaporate and mixture begins to brown. Add sausage mixture, parsley and 1/2 cup Almond Accents to bread; mix well and season with salt and pepper. Spoon stuffing into a 9- x 13-inch casserole; sprinkle with remaining Almond Accents. Bake about 25 minutes or until lightly browned.

Serves 8

Nutrition Information Per Serving: 337 calories; 12 g fat; 17 mg cholesterol; 601 mg sodium; 40 g carbohydrate; 5 g fiber; 19 g protein

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Preparation Time : 10
minutes