

Pork & Mushroom Stuffing

with Sourdough Bread & Fresh Herbs

Sometimes the real stars of Thanksgiving are the side dishes. This stand-alone stuffing showcases a wealth of fall ingredients, including fennel, carrots and earthy cremini mushrooms. To make it extra filling, we're including savory ground pork, cooked with traditional Italian seasonings. With crunchy sourdough bread, rosemary and sage, our stuffing is as deliciously satisfying served as a main course as it is paired with a turkey.



Ingredients

- 1½ Pounds Ground Pork
- 2 Farm Eggs
- 1 Sourdough Bread Boule
- 3 Cloves Garlic
- 2 Carrots
- 1 Fennel Bulb
- 1 Red Onion
- ½ Pound Cremini Mushrooms
- 1 Bunch Sage
- 1 Bunch Rosemary

Knick Knacks

1 Tablespoon Pork Stuffing Spice Blend
(Whole Fennel Seed, Ground Fennel, Ground Coriander, Italian Seasoning & Ground Garlic Powder)

Makes 4 Servings

About 600 Calories Per Serving

Prep Time: 15 min | Cook Time: 35 to 45 min

Instructions

For cooking tips & tablet view, visit blueapron.com/recipes/fp185

1



Prepare the ingredients:

Preheat the oven to 450°F. Wash and dry the fresh produce. Tear the bread into bite-sized pieces. Roughly chop the mushrooms. Cut off and discard the root end and stems of the fennel; small dice the bulb. Peel and small dice the onion. Peel and mince the garlic. Peel the carrots and slice into ¼-inch-thick rounds. Pick the rosemary and sage leaves off the stems; discard the stems and roughly chop the leaves.

2



Toast the bread:

Place the **bread** on a sheet pan. Drizzle with olive oil and season with salt and pepper; toss to thoroughly coat. Arrange in a single, even layer. Toast in the oven 10 to 12 minutes, or until golden brown and crispy. Remove from the oven and transfer to a large bowl.

3



Cook the mushrooms:

While the bread toasts, in a large pan, heat 1 tablespoon of olive oil on medium-high until hot. Add the **mushrooms**. Cook, stirring occasionally, 4 to 6 minutes, or until browned.

4



Add the vegetables:

Add the **fennel, carrots, onion, garlic, rosemary** and **sage** to the pan of mushrooms; season with salt and pepper. Cook, stirring occasionally, 5 to 7 minutes, or until softened and fragrant.

5



Add the pork:

Add 2 teaspoons of olive oil to the pan of vegetables. Add the **ground pork** and **spice blend**; season with salt and pepper. Cook, frequently breaking the meat apart with a spoon, 5 to 7 minutes, or until lightly browned and just cooked through. Transfer the cooked vegetables and pork (including any drippings from the pan) to the bowl of **toasted bread**.

6



Finish & serve your dish:

In a small bowl, combine the **eggs** and ¼ cup of **water**; season with salt and pepper and beat until smooth. Add the egg-water mixture to the bowl of **toasted bread and cooked vegetables and pork**; season with salt and pepper and toss to thoroughly combine. Transfer to a baking dish. Bake 12 to 14 minutes, or until browned and crispy on top. Remove from the oven and let stand for at least 2 minutes before serving. Enjoy!