

Chicken Apple Stuffing

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There's still time to make this Chicken Apple Stuffing for your thanksgiving turkey. This recipe is easy, quick, delicious and uses few ingredients.

The chicken sausage and apples together with the cornbread produce a gourmet flavor sure to impress your family and friends. Not's not even the best part, the best part it's ready in less than 30 minutes.

A few Tips about Chicken Apple Stuffing

If your going to bake this Chicken Apple Stuffing inside the turkey don't do so until just before your going to roast it.

Or if your going to bake it along aside the bird use a pretty covered casserole dish that goes from oven to table.

Be sure to use a large enough saute pan to get the browning you need to add extra flavor. Here is a link to my favorite saute pan.

This stuffing recipe can be make the day before and refrigerated. One more tip bring both the turkey and the stuffing to room temperature about 30 minutes, before baking.

Happy Thanksgiving my dear friends. Even in these uncertain times is always something to be grateful for ALWAYS!!!!

Ingredients

- 1 medium chopped onion
- 2 cups chopped celery
- 3 diced Gala apples
- 1 lb. chicken sausage casing removed
- 1 cup chicken stock
- 4 cups corn bread stuffing
- 2 Tablespoons chopped sage
- Salt and pepper to taste

Instructions

1. In a large saute pan saute the sausage breaking it up into small pieces saute until lightly browned
2. Add the Celery, onions, apples and sage saute until tender and just beginning to brown
3. Meal while pour the chicken stock over the corn bread
4. Mix the corn bread with the sautéed ingredients
5. Salt and pepper to taste