

Savory sausage mushroom stuffing

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This holiday season make my savory sausage, mushroom sage stuffing. Full of seasonal herbs, hearty and full of classic Italian flavors it's the ultimate Thanksgiving side dish. Whether you're hosting or bringing a dish to the table, this savory stuffing is a guaranteed crowd-pleaser. Pair it with roasted turkey or enjoy it as a meal on it's own.

Why you're going to love this savory sausage mushroom stuffing recipe

This savory sausage and mushroom stuffing is a game-changer for your holiday table. With it's perfect balance of earthy flavors and delicious texture, it's everything you want in a classic side dish – and more. The combination of crumbled sausage and sauteed mushrooms infuses every bite with comfort. Add to that the golden , crisp edges of the corn bread cubes , and you have a dish that's irresistible.

What truly sets this stuffing apart is the depth of flavor and versatility of this recipe. You can customize it with your favorite additions, like toasted nuts, dried cranberries, or even add in a splash of white wine to elevate the side dish even further. Plus , it's easy to make ahead, so you can focus on entertaining and enjoying the day. From the first bite ,this savory sausage mushroom stuffing will have everyone at

the table asking for more- and the recipe!!!

Ingredients

- 2 Tbsp. olive oil
- 2 links Italian sausage casing removed
- 1 cup chopped onion
- 2 cups chopped celery
- 3 cups sliced cremini sliced mushrooms
- 4 cups corn bread for stuffing
- 1/2 cup chopped sage
- 2 cups chicken stock
- salt and pepper to taste

Instructions

1. Start by adding the chicken stock to the corn bread.
2. Then remove the casings from the sausage, in the 2 Tbsp. of olive oil saute the sausage until just beginning to brown breaking it up as you go.
3. Add the onions and celery and cook until soft and translucent. Then add in the sliced mushrooms cook until they are golden. then add in the chopped sage. Salt and pepper to taste.
4. Add the sausage mixture to the cornbread.
5. Bake in a preheated 375-oven for 30 -40 minutes.
ENJOY!!!